

DINNER

MENU

PICK TWO MAINS

- APRICOT GLAZED CHICKEN W GARLIC N CHIVE MASH POTATO, STEAMED GREENS W THYME JUS
- SIRLOIN (MEDIUM) W SMASHED GARLIC AND ROSEMARY CHAT POTATOES OVEN ROASTED TOMATO STEAMED GREENS N MUSHROOM RAGOUT
- TWICE COOKED DUCK W POTATO GRATIN ORANGE & FENNEL SLAW W RED WINE JUS
- PORK BELLY W SPICED SWEET POTATO MASH OVEN ROASTED VEG & ROCKET N FENNEL SLAW
- RICOTTA & SPINACH GNOCCHI< ROASTED PORTOBELLA MUSHROOMS W CONFIT CHERRY TOMATOES SALSA VER DA & CAPERS AND BASIL OIL
- LAMB CUTLETS W BUTTERY PEA PUREE GLAZED CHERRY TOMATO'S BABY CARROTS & GARLIC POTATO'S SERVED W A THYME JUS
- CHAR GRILLED CHICKEN STUFFED W BRIE SPINACH SUNDRIED TOMATO'S SERVED W TWICE COOKED SMASHED CHAT POTATOS STEAMED GREENS & CREAMY HERB & GARLIC SAUCE
- PEPPERED EYE FILLET OF BEEF SERVED W CONFIT CHERRY TOMATO TRUFFLE INFUSED MASH & RED WINE JUS
- HERB CRUSTED TASMANIAN SALMON W GARLIC AND DILL SMASHED CHATS STEAMED GREENS W A HOLLONDAISE SAUCE



PICK TWO DESSERTS

- APPLE STUDDLE W BRANDY CUSTARD N FRESH BERRIES
- HONEY PANNA COTTA W A RHUBARB PUREE AND FRESH BERRIES
- CHOCOLATE MUD CAKE W FRESH BERRIES AND COOLIE (VEGAN OPTION)
- STICKY DATE PUDDING W CARAMEL SAUCE N CHANTILLY CREAM
- BRANDY SNAP BASKETS W CHANTILLY CREAM AND FRESH FRUITS AND A PASSIONFRUIT SAUCE (GF OPTION)