



ENTREES

SALT & PEPPER CALAMARI, Asian slaw salad aioli

DUCK SALAD, Warm shredded duck, lettuce, roast beetroot, red apple, hazelnut, dill and apple cider dressing

GRILLED CHICKEN BREAST CAPRESE SALAD with vine ripen tomatoes, boconcini, basil, evoo, balsamic glaze

BUTTERNUT PUMPKIN & ROSEMARY SOUP

MUSHROOM RISOTTO field and button mushrooms, roasted chestnuts, shaved grana Padana

MAINS

GRILLED BARRAMUNDI FILLET, leek risotto, asparagus, tarragon
beurre blanc

HERB MUSTARD MARINATED VICTORIAN LAMB RUMP, pea puree, roasted tomato and red wine jus

CHICKEN & PROSCUITTO ROULADE, lemon marinated chicken breast in proscuitto, sweet potato mash, baby vegetables bernaise or garlic veloute

RIVERINA RUMP 300G, served with gratin potato, broccolini and red wine jus

DESSERTS

CRÈME CARAMEL (*gf*), garnished with fresh fruit, Chantilly cream

APPLE & RAISIN CRUIMBLE (vegan) rhubarb compote & soya ice-cream

FLOURLESS CHOCOLATE CAKE, warm chocolate sauce macerated strawberries and strawberry ice-cream

CHOCOLATE SUNDAE, chocolate brownies, chocolate sauce, vanilla icecream berries and chocolate pearls

VANILLA BEAN CRÈME BRULEE, almond biscotti & white chocolate ice-cream

BOSC PEAR PUDDING pear almond and date pudding, vanilla custard, butterscotch sauce vanilla ice-cream

main + dessert	\$40.00 PER PERSON
entree + main	\$45.00 PER PERSON
entree + main + dessert	\$55.00 PER PERSON