



EARLY BIRD MENU

Sunday to Friday til 7.15p.m.

ENTREES

SALT & PEPPER CALAMARI (GF), ASIAN GREEN SALAD, CHILLI RELISH, AIOLI

DUCK SALAD (GF), DUCK BREAST, COS LETTUCE, ROAST BEETROOT, CUCUMBER, CHERRY TOMATO, HAZELNUT, DILL APPLE AND CIDER DRESSING

MUSHROOM RISOTTO, SWISS BROWN, KING AND BUTTON MUSHROOMS, SHAVED GRANA PADANO CHEESE AND PINE NUTS

MAINS

CONE BAY GRILLED BARRAMUNDI, RISOTTO, SAUTÉED VEGETABLES, TOMATO SALSA, CITRUS BEURRE BLANC

VICTORIAN LAMB RUMP (GF), OREGANO AND LEMON MARINATED LAMB RUMP, DESIREE POTATO, PEA PUREE, BABY CARROT, BORDELAISE SAUCE

GRILLED CHICKEN SUPREME (GF), CHICKEN BREAST FILLED WITH THREE CHEESES, SUN-DRIED TOMATO, BEANS, MASH POTATO, JUS AND TOMATO SALSA

BLACK ONYX RUMP 300G, (GF) SERVED WITH ROSEMARY DESIREE POTATO AND BROCCOLI, WITH RED WINE JUS

DESSERTS

CRÈME CARAMEL (GF), GARNISHED WITH FRESH FRUIT, CHANTILLY CREAM **FLOURLESS CHOCOLATE CAKE** (GF), STRAWBERRY ICE-CREAM, CHOCOLATE SAUCE, BLACK CHERRIES, ROMANOFF STRAWBERRIES

VANILLA BEAN AND HONEY CRÈME BRULEE, ALMOND BISCOTTI, & HONEYCOMB VANILLA ICE-CREAM

ORANGE AND WALNUT CAKE, SERVED WITH VANILLA ICE CREAM AND CHOCOLATE SAUCE

Main + dessert	\$38.00 per person
Entrée+ main	\$43.00 per person
Entrée+ main+ dessert	\$52.00 per person