

STARTERS

Red Beet, Celeriac and Pear Salad with Goat Cheese Dressing

Pastrami Smoked Salmon, Marinated Green Beans and Poached Peewee Egg

Chili Fried Calamari, Fennel Salad and a Caper and Raisin Emulsion

SOUP

Double Chicken Broth with Ricotta and Spinach Dumplings

MAINS

Chicken Curry, Steamed Basmati Rice, Mango Chutney

BBQ Pulled Pork on Sourdough, Crisp Potatoes and Coleslaw

Ginger and Soya Stir-Fried Beef Tenderloin, Sautéed Vegetables

Olive Oil Poached Lovell Farms Trout, Spinach and Cauliflower Sauce

DESSERTS

Warm Sticky Toffee Pudding, Toffee Sauce and Chantilly Cream

Apple Frangipane Tart, Cheddar Cheese Ice Cream

Orange Chocolate Pot au Crème, Espresso Pecan Brownie

PRICING

2 courses - \$18

3 courses - \$22

4 courses - \$25