



DINNER
Open From 5:45pm Thurs – Mon

Two courses \$70

Three courses \$85

ENTREE

Seared scallops, pork jowl, xo sauce
Prawns, black pudding, skordalia
Zucchini, labne, salsa verde, confit tomato
Smoked duck breast, orange, pickled rhubarb
House cured bresaola, peach, almonds, horseradish sour cream

MAINS

Braised Pork belly, Vietnamese apple salad, aromatic jus
Chicken roulade, spiced pork, pea puree, peperonata
Beef cheek, ginger, marmalade, parsnip
Fish of the day, silverbeet and beurre blanc
Pan seared gnocchi, local oyster mushrooms, baked fennel

SIDES

Green vegetables
House salad

DESSERT

Ice cream bombe
Honey and yoghurt panna cotta, poached apricots, thyme
Chocolate Marquise, raspberries, crème anglaise, honeycomb
Whipped cheddar, fresh figs, lemon marmalade, lavosh
Pineapple carpaccio, passionfruit sorbet, finger lime, chilli