SEASONAL CHEF'S SPECIALS

A FESTIVE SELECTION · À LA CARTE

18 NOVEMBER to – 20 DECEMBER 2026

CREAMY GARLIC PRAWNS (I) **28**
Prawns (6) in a creamy garlic sauce, served with garlic bread.

BURRATA CAPRESE WITH TOASTED BREAD (V) (GFO) **24**
Creamy burrata with cherry tomatoes, fresh basil, balsamic dressing and toasted sourdough.

CRISPY CONFIT DUCK LEG (GF) **48**
Slow-cooked duck leg with mashed potato, roasted rainbow carrots,
strawberry and apple salsa, and foie gras sauce.

CRISPY-SKIN BARRAMUNDI WITH SUMMER SALSA (GF) (A) **40**
Pan-seared local barramundi with a sweetcorn, black bean and tomato salsa,
finished with chimichurri.

ROASTED PUMPKIN & MUSHROOM RISOTTO (V)(GF) **33**
Roasted pumpkin, mushrooms, parmesan, fetta, and fresh herbs.

BUTTER CHICKEN (N)(GFO) **29**
Succulent diced chicken, tender potatoes, carrots and onions simmered in a velvety butter chicken sauce.
Served with fragrant basmati rice and papadum.

TO SHARE

FESTIVE TASTING PLATE FOR TWO (I) **$42**
Garlic prawns, grilled chorizo, mushroom and truffle arancini, garlic bread,
roasted capsicum and spiced olives.

Available Wednesday to Saturday dinner, subject to availability.
Please advise our team of any food allergies or dietary requirements.

(V) Vegetarian · (N) Contains nuts · (GF) Gluten-free
(GFO) Gluten-free option · (I) Imported seafood · (A) Australian seafood