SHARE PLATE ENTREE

Assorted continental meats pickled vegetables served with garlic croutons accompanied by crab arrancini crumbed brie and dukkha crusted haloumi.

MAIN

SEAFOOD MEDLEY
fresh prawn calamari mussels and snapper in a mild mango and chilli bisque with asian greens

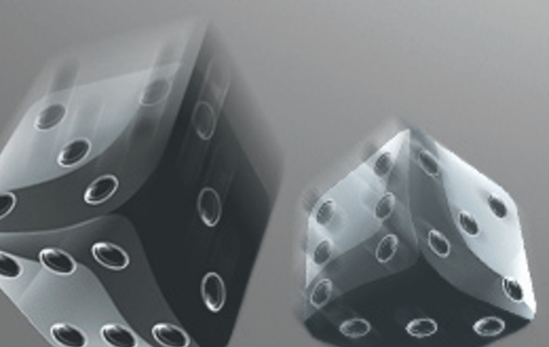
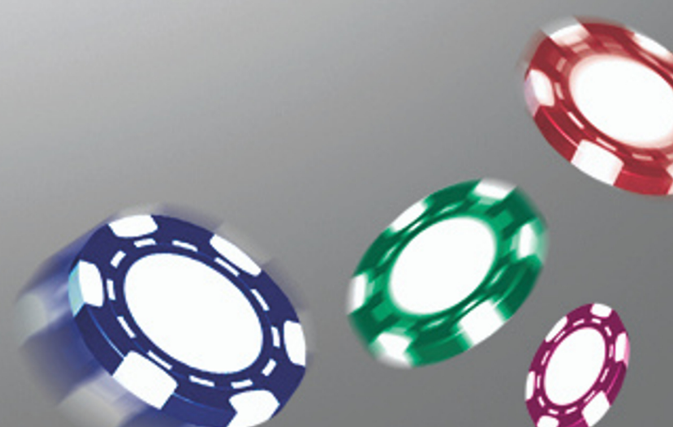
LAMB RUMP
tender lamb rump pea puree royal blue mash trio of veg rosemary and goats cheese medallions

CRISPY SKIN CHICKEN
chicken breast on a green apple cranberries rocket walnut salad drizzled with a citrus tarragon jus

DESSERT

BLACK FORREST ETON MESS
Chards of crisp merange choc ice cream gooey black cherries chocolate crumble and cream

LEMON LIME PANNACOTTA
served with a ginger biscuit crumble and mascarpone cream

CHEESE FOR 1
3 cheeses fresh fruit lavosh and apple and cranberry compote.

3 Courses $65