



WELCOME TO THE
DINING ROOM

WEDNESDAY – SUNDAY
12.00NOON – 2.30PM

TWO COURSES: \$49.00
THREE COURSES: \$59.00

VOSS SPARKLING OR STILL NATURAL MINERAL WATER

\$9.00 (800ml) | \$6.00 (375ml)

No ingredients changes can be made to dishes.

All dishes are subject to produce availability & seasonal variances.

Please advise our staff of any food allergies or intolerances, however we cannot guarantee a total absence of traces of allergens.

V - Vegetarian | VO - Vegetarian Option | VE – Vegan | GF – Gluten Free | LG - Low Gluten | LGO – Low Gluten Option

STARTERS

CARPACCIO OF PICKLED BEETROOT, baby capers, garnish leaf (GF, VE)

CORNED BEEF CROQUETTES, cabbage, sweet mustard dipping sauce, garnish leaf

CARAMELISED PORK RIBS, twice cooked with a spiced glaze, Asian slaw, black vinegar dressing (GF)

HOUSE MADE DUCK LIVER PARFAIT, duck breast ham, onion jam, cornichons, warmed flatbread (GFO)

CHILLED PRAWN & CRAB COCKTAIL, avocado, shredded lettuce, Marie rose sauce (GF)

MAINS

PORTABELLA MUSHROOM LASAGNA, bechamel sauce, pasta, house pickled mushroom garnish (GF, V)

FISH & CHIPS, beer battered local fish, shoestring fries, sauce gribiche, garnish salad, lemon cheek

SLOW ROASTED, HERB CRUSTED CHICKEN THIGH, potato terrine, jus gras, green beans (GF)

GRILLED PORK LOIN MEDALLION, fondant potato, apple puree, garnish salad, gastrique (GF)

STEAK FRITES, porterhouse steak (270g), pepper sauce, shoestring fries (GF)

SIDES

SHOESTRING FRIES | GREEN SALAD | VEGETABLE MELANGE

\$9.50EA

DESSERTS

BELGIAN CHOCOLATE & BERRY PARFAIT, fresh local berries, chocolate soil, house made berry sorbet, sour cherry coulis (V, GFO)

LEMON, LIME & BLOOD ORANGE TART, bruleed, citron syrup, house made vanilla bean ice-cream (V)

INDIVIDUAL CHEESE PLATE, two artisan cheeses, onion jam, muscatels, lavosh (GFO) **+\$5.00**