

**To start**

your choice of

House cured Atlantic Salmon, Pernod, garlic aioli, dill capers (gf) (df)

Gruyere, leek & caramelised onion tart, Nashi pear (v)

Cauliflower risotto, hazelnuts, lemon burnt butter, chives (v) (gf)

**Main**

your choice of

Fresh local fish of the day (staff to advise) (gf)

Grilled eggplant, broccolini, harissa, cashew butter, puffed barley (df) (vgn)

Twice cooked duck breast, duck leg 'baklava', sauerkraut, port figs

Lamb Press, pancetta, tomato chilli sugo, soffrito, Greek feta, anchovy oil (gf)

all mains are served with

Crushed potatoes, rosemary salt (v) (gf)

Grain salad, radish, yoghurt, honey (v)

**To finish**

your choice of

George's Lamington, dark chocolate, raspberry, coconut (gf)

Fresh local figs, feta cheesecake, burnt fig puree, champagne jelly, filo pastry

(v) vegetarian (vgn) vegan (vegan entrée & dessert can be arranged) (gf) gluten free

Two courses \$78- pp

Three courses \$89- pp

Both price options include side dishes to share

Option to add a steak course (prepared m-r) \$15 pp or cheese course \$10 pp

3-course minimum for group bookings on Friday & Saturday evening

Pricing inclusive of GST

Apologies, no BYO for group bookings unless arrangements have been made

Unfortunately, ala carte menu cannot be offered for groups of 12 plus guests

