

TWO COURSES \$35
THREE COURSES \$42
With a glass of wine

Tea and coffee \$4 extra

ENTRÉE

Soup of the day

Chicken Buffalo wings
Glazed in sweet & tangy sauce with pear & rocket salad

Smashed avocado Bruschetta V
Roma tomato, feta cheese & basil oil

Lean beef slider
Vintage cheddar, iceberg lettuce & smoky BBQ sauce

MAIN

Pork tenderloin GF
Sweet potato puree, bacon & savoy cabbage with apple & brandy sauce

Grilled Silver Bream GF
Orange, cherry tomato & dill salad, herb potato, honey & lemon dressing

Beetroot & basil risotto V GF
Asparagus, goat cheese, peas & rocket lettuce

Braised apricot & fig chicken
Mash potato & green beans

DESSERTS

Chocolate & macadamia bread & butter pudding
Crème Anglaise & vanilla ice cream

Citrus & passionfruit pudding
Lemon & lime sorbet

Mixed berry & white chocolate mousse
Toasted sesame brittle & black crumble

Please advise your waitperson of any other dietary requirements before ordering