



*Table d'hote Menu*

**\$55 Two Courses**

**\$60 Three Courses**

**ENTRÉE**

**Scallops in shells**

topped with lemon zest and dill crust with wilted wakame seaweed and verjuice vinaigrette

**Beef carpaccio**

rocket lettuce, capers and shaved pecorino cheese with horseradish crème fraiche

**Pork and porcini mushroom kreplach**

cucumber and roasted red capsicum with chilli oil, beef and coriander broth

**Ravioli**

butternut pumpkin and goat cheese ravioli, fried sage, pine nuts with pinot grigio cream sauce

**MAIN**

**Fish of the day**

Please check with your waitperson

**Lamb rack**

macadamia and rosemary crusted lamb rack with kipfler potato and vegetable ratatouille with port wine jus

**Chicken Involtini**

chicken breast stuffed with fig, ricotta and lemon thyme, wilted rocket and barley risotto with pan jus

**Risotto**

risotto and pearl barley, zucchini flowers and cherry tomato with pecorino, caramelised leek and herb oil

**Steak Diane 350g**

sirloin on the bone with winter root vegetables and mash potato

**DESSERT**

**Sticky date pudding**

with vanilla bean ice cream, butterscotch sauce and almond crisp

**Chocolate Nutella cheesecake**

with granola and blood orange sorbet

**Affogatto**

Vanilla ice cream, café espresso a shot of Frangelico & served with biscotti