

Entree

*Garlic & Herb Sliced Cob Loaf \$12.50

*Sichuan Calamari, lemon, aioli \$18

*Ginger & Prawn dumplings, chilli soy sauce (5) - \$19

(*optional extras - not included in set menu)

Mains

Whole Roasted & Sliced Scotch Fillet - Bernaise Sauce (gf)

Confit Garlic Chicken Supreme - wild mushrooms (gf)

'Humpty Doo' Barramundi fillet - Romesco sauce (gf)

Ricotta Gnocchi, butternut pumpkin puree, walnuts, house napoli. (v)

Mains are served with the following sides:

Potato Gratin - Honey Maple Carrots - Seasonal Greens
**excluding Gnocchi

Dessert

Vanilla Bean Panna Cotta - berry compote - crushed meringue

Baked 'Basque' Cheesecake - raspberry sorbet

2 Course - Main & Dessert @ \$50pp

Kids menu \$16

Spag Bolognese - Nuggets & Chips - Fish & Chips - Mini Parmy & Chips

If you have any special dietary requirements & we will attempt to assist where possible. We CANNOT guarantee the absence of trace elements of tree nuts, gluten, fish, shellfish, milk, eggs & other allergens in our kitchen. Menu items containing these ingredients are prepared in the same environment daily.
We impose a surcharge on all debit & credit cards that is not greater than our cost of acceptance. A discretionary \$3 pp charge applies to celebration cakes.
**A Surcharge of 10% applies may apply on Sundays, this charge is at managements discretion.. A 15% surcharge applies on all Public Holidays.