

# SPECIALS

Smoky Beetroot & Goats Cheese Salad GF \$18  
*With purple cabbage, roast pumpkin bites, green beans, Tuscan kale, mixed seeds, candid walnuts & seeded mustard house dressing (VEGAN option available without goats cheese)*

Sweet Potato Pocket VEGAN GF \$18  
*With mixed quinoa, green peas, roast pumpkin, mixed seeds, black beans served with a house made beetroot jam & toasted nut mix*

Pepperoni & Black Olive Linguine \$22  
*With fresh chilli & garlic, roasted peppers, tomato, wild rocket & freshly shaved grano Padano cheese*

Spiced Oven Baked Chicken \$25  
*With pearl cous cous, fresh mint & coriander, toasted almonds, currents, dried apricots, rocket & radicchio. Served with a garlic minted yoghurt*

Twice Cooked Pork Belly GF \$27  
*With candid walnuts, blue cheese, crispy apple, red radish & water cress*

V=VEGETARIAN GF=GLUTEN FREE

Please no variations to the menu, thank you.

# COCKTAIL SPECIALS

The ole' Ginny \$18  
*Aviation gin, cinzano bianco, elderflower liqueur and diced cucumber*

New York Lemon Cheesecake \$16  
*Vodka, Frangelico, vanilla monin, egg whites and lemon*

## COCKTAIL HAPPY HOUR

### 7PM-9PM

### THURSDAY-SATURDAY

# \$10

MEMBERS ONLY