

# CHEF SPECIALS

## ANTIPASTI, SHARING & SIDES

<b>EGGPLANT BRUSCHETTA</b> (V) <i>heirloom cherry tomatoes, basil, olive oil and smoked mozzarella served with rustic garlic &amp; parmesan bread</i>	\$21
<b>CHEESE &amp; WARM OLIVE BOARD</b> <i>quince paste, prosciutto, black grapes, dill pickle and lavosh bread (vego without cured meat)</i>	\$25

## SALAD

<b>SPICED DUCK SALAD</b> (GF) <i>radicchio, kipfler potato, green onion, parsley, toasted hazelnuts, Tuscan kale &amp; orange segments with sweet ginger &amp; chilli dressing</i>	\$25
<b>SMOKED SALMON SALAD</b> (GF) <i>baby spinach, dukkah spiced soft boiled egg, Spanish onion, preserved lemon, mint, radish, dill yoghurt &amp; red wine vinaigrette (contains nuts)</i>	\$23

## MAINS

<b>WILD RICE STUFFED ZUCCHINI</b> (VG) (GF) <i>spiced chickpeas, chilli, toasted almonds, currants, cherry tomatoes &amp; mushrooms with minted pea puree &amp; crispy sweet potato shavings</i>	\$21
<b>POTATO GNOCCHI</b> <i>pork &amp; fennel sausage, zucchini, fresh basil, blistered cherry tomato, roast peppers &amp; taleggio</i>	\$24
<b>SPINACH &amp; FETTA STUFFED CHICKEN SUPREME</b> (GF) <i>roasted chat potato, grilled broccolini, roast field mushroom, grilled fennel &amp; rosemary &amp; garlic jus</i>	\$26

## DESSERT

<b>RICOTTA CUSTARD TART</b> <i>with blueberry and coconut puree</i>	\$12
--	------