

# CHEF SPECIALS

## STARTERS & SHARE PLATES

<b>WARM OLIVE AND CHEESE BOARD</b> <i>with brie, camembert, vintage cheddar, prosciutto, grapes, quince paste, pickles and lavosh</i>	\$25
<b>PROSCIUTTO WRAPPED FIG</b> <i>with Gorgonzola, rocket, apple, candied walnuts and honey</i>	\$24

## SALAD

<b>MAPLE GLAZED ROAST PUMPKIN SALAD</b> (VG) (GF) <i>with beetroot jam, quinoa, pomegranate, mixed toasted seeds, mint, spring onion and vino cotto</i>	\$20
<b>COUSCOUS AND PISTACHIO SALAD</b> (VG) <i>with cavolo nero, grilled zucchini, roast sweet potato, sundried tomato, purple cabbage, parsley and a basil dressing</i>	\$22

## PASTA

<b>POTATO GNOCCHI</b> <i>with Pancetta, green peas, salsa verde and taleggio</i>	\$25
<b>CHILLI PRAWN LINGUINI</b> <i>with fresh rocket and lemon</i>	\$28

## MAINS

<b>SUNDRIED TOMATO AND OLIVE CHICKEN INVOLTINI</b> <i>with rocket, parmesan polenta, grilled asparagus, radicchio, lemon vinaigrette</i>	\$24
<b>VEAL OSSO BUCO</b> <i>with mashed potato, gremolata and lemon zest</i>	\$25

## DESSERT

<b>PASSIONFRUIT CHEESECAKE</b> <i>with mixed berry compote</i>	\$12
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