

# CHEF SPECIALS

## STARTERS & SHARE PLATES

<b>WARM OLIVE AND CHEESE BOARD</b> <i>Brie, camembert, vintage cheddar, prosciutto, grapes, quince paste, pickles and lavosh</i>	\$25
<b>FRIED EGGPLANT</b> (V) <i>Heirloom cherry tomatoes, basil &amp; smoked Mozzarella</i>	\$23

## SALAD

<b>SPICED TEMPEH SALAD</b> (VG) <i>Purple cabbage, mint, Tuscan kale, cherry tomatoes, parsley, toasted mixed seeds, currants, radish, pecans &amp; a lime maple dressing</i>	\$27
<b>ROAST SWEET POTATO SALAD</b> (VG) (GF) <i>Spiced hummus, wild rice, Roma tomato, parsley, baby spinach, toasted almonds &amp; a seeded mustard vinaigrette</i>	\$22

## PASTA

<b>BEETROOT RISOTTO</b> (V) (GF) <i>Fetta, spiced walnuts, crème fraiche &amp; rocket</i>	\$23
<b>POTATO GNOCCHI</b> (V) <i>Pumpkin, sage burnt butter, toasted hazelnuts &amp; goats cheese</i>	\$25

## MAINS

<b>BRAISED BEEF CHEEK</b> <i>Roasted kipfler potato, charred brussel sprouts &amp; roast Dutch carrots with red wine jus</i>	\$30
<b>ROAST LAMB PIZZA</b> <i>Garlic base, sliced potato, Spanish onion, rocket, cherry tomato &amp; mint yoghurt</i>	13' \$19   16' \$25   18' \$35

## DESSERT

<b>APPLE &amp; RHUBARB CRUMBLE</b> <i>Vanilla bean gelato</i>	\$12
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