

# Chef's Specials

## ANTIPASTI, SHARING & SIDES

### WARM OLIVE AND CHEESE BOARD

*Brie, camembert, vintage cheddar, prosciutto, grapes, quince paste, pickles and lavosh*

\$25

## SALAD

### CODDLED SALMON SALAD <sup>GF</sup>

*Frise, radish, radicchio, fresh herbs & mustard cream dressing*

\$22

### SPICED DUCK SALAD <sup>GF</sup>

*Radicchio, kipfler potato, green onion, parsley, toasted hazelnuts, Tuscan kale & orange segments with sweet ginger & chilli dressing*

\$21

## MAIN

### TWICE COOKED PORK BELLY <sup>GF</sup>

*Fetta puree, Maple roasted pumpkin, candied walnuts, snow pea tendrils & a balsamic reduction*

\$31

### PAN ROASTED KING FISH

*Fregola, broad beans, Roasted Capsicum, spinach, arrabiatta & crunchy gremolata*

\$36

### SPICED CHICKEN SUPREME

*Fresh mint and cous cous salad with wild rocket, toasted almonds, currants, dried apricots & a garlic herb yoghurt*

\$26

## DESSERT

### RICOTTA CUSTARD TART

*Poached pear & almond praline*

\$14