

Chef's Specials

STARTERS

CHEESE & OLIVE BOARD <i>Double brie, vintage cheddar, King Island Roaring Forties Blue, lavosh, quince, prosciutto & grapes</i>	\$25
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SALADS

STUFFED ZUCCHINI (VG) (GF) <i>Quinoa, toasted mixed seeds, broccoli florets, green beans, mint, roasted peppers, sweet potato shavings & lemon tahini dressing</i>	\$18
ROAST PUMPKIN & WILD RICE (VG) (GF) <i>Mint, toasted almonds, cherry tomatoes & Tuscan kale with coconut & blueberry puree</i>	\$22
GRILLED HALOUMI SALAD (V) (GF) <i>Watercress, pecans, almonds, currants, roast carrots, purple cabbage with lemon vinaigrette</i>	\$25

MAINS

POTATO & LEEK SOUP (V) (GF W/O BREAD) <i>Crème fraiche, grilled ciabatta brushed with garlic oil. Gluten Free option available upon request.</i>	\$16
BRAISED BEEF CHEEK RAGOUT PAPPARDELLE <i>Mushroom, cherry tomato, baby spinach, mint, goats' cheese & fried parsley</i>	\$26
350G BONE-IN RIBEYE <i>Sweet potato mash, Café de Paris butter, sauteed spinach, slow roasted Roma tomato & grilled broccolini</i>	\$58

DESSERT

TIRAMISU <i>Balsamic strawberries</i>	\$14
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