

Menu

Two courses \$65.00

Three courses \$85.00

Entrée

Buffalo mozzarella, blistered tomato, olive tapenade, basil, balsamic GF NF V

Teriyaki salmon, compressed cucumber, soy gel, pickled radish GF NF DF

Free range pork loin, apple gel, caramelized apples, cider jus GF NF DF

Main

Grilled black angus tenderloin, smoked onion puree, carrot fondants, salsa verde GF NF

Pan seared free range chicken breast, potato and chive mash, green beans and pancetta, chicken jus GF NF

Penne pasta, semi dried tomato, asparagus, arabiata sauce, grana padano, extra virgin olive oil NF V

Dessert

Vanilla bean panna cotta, strawberry gel, biscuit crumb, fresh strawberries V

DAIRY FREE = DF GLUTEN FREE = GF NUT FREE = NF VEGETARIAN = V

Please be advised although our kitchens take every effort to minimise the risk of cross contamination of allergens (peanuts, tree nuts, seafood, soy, dairy, eggs and wheat) we cannot guarantee that any of our products are 100% allergen free.

Please ask our service staff for further information.