

Available Friday 2nd & Saturday 3rd August

Entree

Roast Corn & Seafood Chowder

with salmon roe and chervil severed with roasted garlic sourdough

\$24

Main

Fried Pork Loin

with creamy polenta, apple & celeriac roulade & rosemary jus

\$39



Feature MENU

Available Friday 9th & Saturday 10th August

Entree

Beef Carpaccio & Radicchio Salad

with horseradish cream, parmesan shavings & basil oil \$27

Main

Snapper Pot Pie

in onion soubise, broccolini, puff pastry with a side of garlic mash \$39



Available Friday 16th & Saturday 17th August

Main

Creamy Saffron Risotto

with scallops, chorizo, snow peas & herb oil

Dessert

Sticky Date Pudding

with brandy butterscotch sauce,
candied walnuts
& vanilla bean ice cream

\$18



Available Friday 23rd & Saturday 24th August

Entree

Buffalo Mozzarella & Heirloom Tomato Salad

with basil, eschalots, croutons, balsamic glaze & parmesan tuille
\$23

Main

Ricotta Gnocchi

with butternut pumpkin, pancetta, peas & fried enoki mushrooms

\$35



Available Friday 30th & Saturday 31st August

Entree

Tomato and Basil Arancini

roast pistachio pesto, vine ripened tomato jam & parmesan shavings

\$21

Main

Braised Beef Short Rib

with creamy pea & lemon risotto, crunchy herb crumb & pan jus

\$41