

Available Friday 5th & Saturday 6th July

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



Available Friday 12th & Saturday 13th July

Main

Crispy Skin Duck Breast

with poached baby beetroots, honey glazed Dutch carrots, wilted chard with a port wine glaze \$39

Dessert

White Chocolate & Raspberry Blondie

with boysenberry ice cream & dark chocolate soil

\$18



Available Friday 19th & Saturday 20th July

Main

Pulled Lamb Shoulder

with butternut pumpkin pappardelle, crisp rocket, smoked feta, blistered cherry tomatoes & herb crumb

\$35

Dessert

Sticky Date & Ginger Pudding

with hot butterscotch & vanilla bean ice cream

\$18



Available Friday 26th & Saturday 27th July

Main

Crispy Pork Belly

on celeriac puree, charred asparagus, caramelized onion tart with a sweet port wine reduction

\$36

Dessert

Passionfruit Brulee

with pistachio biscotti & vanilla bean ice cream

\$17