



JANUARY SPECIALS

\$55

Main served with a glass of house wine

Mains

Crispy skin Huon Salmon fillet, baby pumpkin and pea risotto, pea tendrils, smoked tomato vinaigrette, lime

Pan seared Sous Vide Spatchcock, Dauphinoise potato, charred broccolini, beetroot jam, caramelised spiced orange glaze

Dessert

Warm apple and rhubarb crumble tart, mixed berry coulis, vanilla bean ice cream

Assorted ice cream and sorbet in waffle basket

15% surcharge applies on public holidays.

Our menu and kitchen contain multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance.

Please inform our team if you have a food allergy or intolerance.

Please note, no further discounts apply.

