

TWO-COURSE

\$49 _{P P}

choice of one entrée & main
with a complimentary glass of selected beer or wine

ENTRÉE

'18 Hour' Scottsdale Pork Belly

Cointreau braised red cabbage, granny smith remoulade
& cider gastrique *gf df*

Soup of the day

Warm bread *v ***

Shoyo Braised Cape Grim Brisket

Apple & herb slaw *gf df*

MAIN

Chicken Maryland

Brined & slow cooked, romesco, broccolini & white quinoa *gf,df*

Scottsdale Pork Loin

Pumpkin, caponata, salsa verde & vincotto *gf df*

Za'atar Dusted Roasted Cauliflower

Black rice, ginger & cranberries, macadamia hummus *gf v*

FINISH WITH A SWEET *For* + \$15

Orange Blossom & Coconut Pannacotta

Citrus gel, salad, poppy seed & sesame crisp *veg gf***

House-made Sticky Date Pudding

Butterscotch & crème chantilly *veg*

Seasonal Melons, Berries & Fruit *v gf*

Please advise your host of any dietary requirements

gf – gluten free | *v* – vegan | *veg* – vegetarian | *df* – dairy free | **** – option available (Jan-24)

BEVERAGE SELECTION

We offer an extensive beer, wine & cocktail list if you would like any additional beverages, please see your server

BEER

James Boags Range

Brewed from the pure waters in Tasmania, originating from Launceston.

Boags Draught | Boags St. George | Boags Premium Light – Bottled

or

Little Pine Hazy IPA 3.5% - Tap Beer

WINE

Morgan's Bay Range

White - Chardonnay | Sauvignon Blanc
Red - Cabernet Merlot | Shiraz Cabernet
Sparkling Cuvee



Please advise your host of any dietary requirements

gf – gluten free | v – vegan | veg – vegetarian | df – dairy free | ** – option available (Jan-24)