

# TWO-COURSE

## \$51 <sub>P P</sub>

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*

#### Smoked Eggplant Soup

Scented with harissa, sliced sourdough *v*

#### Shoyu Braised Cape Grim Brisket

Apple & herb slaw

### MAIN

#### Chicken Breast Supreme

Sweet potato puree, pickled carrot, tarragon sauce *gf*

#### Slow Cooked Scottsdale Pork Cutlet

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

#### Zaatar Dusted Roasted Cauliflower

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

### FINISH WITH A SWEET *For* + \$15

#### Anvers Dark Chocolate & Orange Mille-Feuille

Crumb, gel & raspberry sorbet *veg*

#### House-made Sticky Date Pudding

Butterscotch, chocolate soil & crème chantilly *veg*

#### Seasonal Melons, Berries & Fruit *v gf*

Please advise your host of any dietary requirements

# BEVERAGE SELECTION

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

## BEER

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### James Boags Range

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

Boags Draught | Boags St. George | Boags Red - Tap Beer  
Boags Premium Light - Bottled

## WINE

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### 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 (Jul-23)