



CHRISTMAS IN JULY SPECIALS

\$55

Main served with a glass of house wine

Mains

Double wood smoked pork leg

caramel glaze, charred brussel sprout, sweet potato
mash,
pineapple relish, fennel jus

Spanish seafood & chorizo paella (I)

Saffron infused rice loaded with prawns, mussels,
calamari and smoky chorizo, slow cooked in a rich
tomato and paprika broth.

Dessert

Pavlova, mascarpone cream, poached pear, seasonal
berries, Raspberry dust, coulis, fresh mint

Warm French apple tart, wattle seed crumb,
vanilla bean ice cream

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.

Seafood Origin (A) Australian, (I) Imported, (M) Mixed