AS OF JUNE 2020 | FOR GROUPS 12+

ENTRÉE & MAIN $50 | THREE COURSES $65

ENTRÉE SHARED
Caponata Arancini, Arrabiata, Shaved Ricotta **GF VGO**
Pork Belly Bites, Miso Mayo, Asian Slaw **GF**
Pan Fried Squid, Chorizo, Broad Bean & Pea Pesto, Grape Tomatoes **GF**

MAIN
Beetroot Gnocchi, Bookara Goats Curd, Dill, Lemon, Roast Pumkin, Kale, Walnuts
300g Beef Rump, Horseradish Mash, Truffle Green Beans, Red Wine Jus **GF**
Pan Fried Tasmanian Salmon, Cauliflower Puree, Broad Bean, Pickled Beetroot, Peas **GF**

DESSERT
Baileys Chocolate & Hazelnut Cheesecake, Espresso Ice Cream **GF**
Lemon Tart, Apricot Puree, Passionfruit Sorbet **GF**
Selection of Cambray Cheese, Quince, Seeded Lavosh **GFO**