

seasonal fixed price menu

two courses from \$45 per person

three courses from \$55 per person

note: this is a sample menu only

let us tailor a menu to suit your needs

fresh baked sour dough on arrival (v)
with jingilli olive oil

start

warm chicken in prosciutto (g)
salad of avocado, soft feta, leaf spinach,
and walnut vinaigrette

~or~

salt and pepper squid
salad of asian sprouts, thai chilli,
coriander and lime dressing

main

sun blushed tomato risotto (v) (g)
griddled aubergine, zucchini ribbons, goats curd

~or~

fish and chips
beer battered local baby snapper fillets,
hand cut chips, tartare sauce, fresh lime

~or~

roasted 1/2 free range chicken (g)
smoked chilli and lemon baste, creole rice
and fired sweet corn salsa

dessert

sticky fig sundae
fig pudding, ferrero rocher gelato, caramel glass biscuit

~or~

cheese
kings island triple cream, presented
with muscatel grapes, crisp bread and fruit loaf

tea or coffee