

Easter

DINNER MENU

\$95
PER PERSON

On Arrival

A glass of Kir Royale with French Sparkling

ENTRÉE

Seared Canadian scallops,
white wine cream, parsley and lemon NF, GF

MAIN

Pot roasted Barnsley pork chop,
scalloped potato, garlic butter GF, NF

DESSERT

Bombe Alaska, raspberry sorbet, chocolate
ice cream chocolate sponge, Hazelnut liqueur

Bookings are essential from the 18th March to 1st April.

GF Gluten Free | V Vegan | VG Vegetarian | DF Dairy Free | NF Nut Free

2% surcharge applies for all credit cards payments and international credit/debit card payments. 15% surcharge applies on NSW public holidays.