



EARLY EVENING SPECIAL MENU

Bread roll

MAIN COURSE

Please select one

Twice-Cooked Pork Belly (GF)

Braised savoy cabbage, spiced carrot purée, apple and port wine jus

Beef Bourguignon (GF, DF)

Slow-cooked sirloin of wagyu beef, mushrooms, lardons, onion, asparagus, and carrots with red wine jus

Duck Confit (GF)

Puy lentil ragout, kale, asparagus, carrots, and port wine jus

Fish of the Day (GF, L)

Pan-fried fish with seafood chowder, baby clams, prawns, mussels, and Noilly Prat sauce

Lamb Shoulder Navarin (GF, DF)

Braised lamb shoulder, tomato, baby capsicum, eggplant, zucchini, and crushed peas

Baked Potato Gnocchi (VG)

Roasted artichoke, kale, cherry tomato, parmesan, and lemon-sage butter

DESSERT

Please select one

Chocolate Fondant (GF)

Frangelico cream and cherry compote

Rhubarb Shortcake

Roast rhubarb, shortbread biscuit, and vanilla cream

Coconut Mousse

spiced pineapple, passionfruit jelly, and spiced crumb

GF - Gluten Free | DF - Dairy Free | VG - Vegetarian

