

3 Course with bread \$85pp
Children under 12 \$35

2 seatings 11am and 2:30pm
Children 12 to 16 \$55

Organic Sour Dough

Olive oil, balsamic vinegar, house dukka

Entrees

Saganaki Prawns

Prawns cooked in an iron cast pot, with chili and garlic, topped with tomato bruschetta, Kalamata olives, feta. Served with sour dough

House Porcini Tortellini

Mushroom filling, oyster mushrooms, parmesan, crostini, fennel. Served in a porcini broth.

Vodka Salmon Gravlax

Avocado and capsicum relish, crème fraiche, beets

Mains

Australian Barramundi

Herb crusted, confit cherry tomatoes, zucchini compote, roast potatoes, clams.

Murray Valley Pork Cutlet

Panko and parmesan crumbed cutlet. Prosciutto, asparagus, caramelised figs, seeded mustard jus, apple sauce.

Chicken Supreme

Filled with cranberry, mozzarella and walnuts. Served with fresh vegetables, roast potatoes and a creamy white wine sauce.

Desserts

House Coconut Gelato

Coconut clouds, mango, papaya, lychee, passion fruit

Chocolate Panna Cotta

Raspberry jelly, meringue kisses, Persian fairy floss

Meringue and berries

Strawberry liquor Chantilly, berry meringue, fresh berries, raspberry sorbet

