

Lunch Specials

2 Course

\$25 Weekdays

\$28 Weekends

3 Course

\$32 Weekdays

\$35 Weekends

Starter

Garlic and Parmesan Bread

Rosemary oil, lemon

Main

English Fish and Chips

Tempura white fish, mushie peas, pickled egg, charred lemon, tartare sauce

Sea Salt, Rosemary and Cracked Pepper Calamari

Fresh garden salad, shoestring fries, lemon aioli

Wild Barramundi Fillet

Crispy chat potatoes, sautéed greens, soy cream bisque, lemon

Camambert Filled Chicken Breast

Cous cous pilan, mint labnah, cranberry reduction, toasted nuts and seeds, jus

Crispy Skin Twice Cooked Pork Belly

Minted mushie peas, sautéed greens, red wine jus

Roasted Autumn Vegetable Plate

Cous cous, mint yoghurt, balsamic, cranberry marinated Danish fetta, toasted pepitas

Dessert

Oven Baked Pancake

Chivas Regal butterscotch, vanilla gelato

Vanilla Pana Cotta

Shortbread crumb, wild berry compote