

# Dinner

## Entrée

House made prawn ravioli with dill cream sauce

DIY peaking duck crepes with char-soo sauce & Asian salad

Flakey pastry tart with goats cheese mouse, roasted leeks, heirloom tomatoes & rocket

Moroccan lamb fillet with chargrilled vegetables & baby herb salad

Salt & pepper squid with crunchy noodle salad and chilli lime dressing

## Main

Oven Roasted chicken supreme with sautéed kipfler potatoes, steamed broccolini and verjuice thyme sauce

Pan fried fish of the day with saffron potato gnocchi with lemon and fried caper sauce

Lamb rump with garlic mash, steamed asparagus and red wine jus

Chargrilled pork cutlet with roasted baby veg & apple cider sauce

Wild mushroom risotto

Chilli prawn linguini with lemon, garlic and herbs



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**Main course only \$35, 2 courses \$50, 3 courses \$60. Choose 2 items from each course, no BYO**

# Dessert

Vanilla bean brulee with raspberry sorbet

Warm homemade chocolate brownie with vanilla icecream

Crepes with vodka strawberries & rich chocolate ice cream

Citrus tart with mixed berry compote & double cream

Smashed pavlova with fresh berries & passionfruit



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