



### entrees

soup of the day – made fresh and changes daily

chicken liver pate with beetroot relish and toasted crostini

prawn, watermelon and lime salad with roasted peanuts and coriander

risotto of sweetcorn, asparagus and fresh basil topped with shredded parmesan and avocado oil

beef cheeks braised in pedro ximenez sherry, red wine, garlic and thyme served on parsnip puree

### mains

fish of the day – fresh, locally caught and changes daily, served on lemon couscous

silver fern farms lamb rump, oven baked, with an olive tapenade crust on tabbouleh, goats cheese with a caper, mint and raisin salsa

silver fern farms fillet steak, cooked to your liking, on porcini mash horseradish cream and jus

chicken thigh, soy and ginger marinated, poached in a miso broth on sticky rice and asian greens

vegetarian tart of spinach, feta and cherry tomatoes, potato and cumin crust, served with salad greens

### dessert

rhubarb crème brulee

chocolate brownie with vanilla ice cream and chocolate sauce

baked lemon curd cheesecake

hot sticky date and banana pudding with toffee sauce

*\$95 per person*

15% surcharge applies on public holidays