

ENTREES

Chicken risotto w black fungus, swiss brown mushroom, scallions & pistachio finished with truffle oil **GF**

Garlic, chilli & preserved lemon scented prawns tossed in fettuccini, asparagus & cherry tomatoes w chardonnay butter **GF ask waiter**

Carpaccio of smoked & seared kangaroo loin w wild rosella flower chutney, Binorie dairy feta & macadamia dukka **GF**

Warm salad of baby winter vegetables w aged balsamic butter, cherry tomatoes & marinated feta **GF**

MAINS

Moroccan & lemon scented chicken breast supreme w a warm salad of braised fennel, kalamata olives, blood orange & chervil **GF**

Chargrilled MSA Grain fed beef fillet over roasted sweet potato mash, caramelised cashew, chevre` cheese & cherry tomatoes **GF**

Seared Huon River salmon fillet over sautéed bok choy, scallions, radish & local swiss browns in an asian master stock broth **GF ask waiter**

DESSERTS

Our signature dessert Hazelnut & chocolate roulade w our fresh frangelico icecream & chocolate ganache **GF**

Rosewater scented strawberry & cream tart w yoghurt & strawberry swirl sorbet

Affogato A scoop of frangelico icecream, short black & chefs own Bailey's Liqueur **GF**

2 Courses \$57pp

3 Courses \$68pp

Minimum of 3 Courses on a Saturday Night

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VEGETARIAN MENU

ENTREES & or MAINS *Please choose 1 Entrée and 1 Main*

Warm salad of baby winter vegetables w aged balsamic butter, cherry tomatoes & marinated feta **GF ask waiter**

Garlic, chilli & preserved lemon tossed in fettuccine, asparagus & cherry tomatoes w chardonnay butter

Risotto w black fungus, swiss brown mushroom, scallions & pistachio finished w truffle oil **GF**

Moroccan vegetables w a warm salad of braised fennel, kalamata olives, blood orange & chervil **GF**

Potato noodles & sesame seaweed slaw drizzled w honey & chilli glaze **GF**

Sautéed bok choy, scallions, radish & local swiss browns in an asian master stock broth **GF**

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