

### Starters

<p><b>Soup</b> Oven-roasted tomato soup, sourdough crisp bread V GF available</p>	<p><b>Pork</b> Pork belly on red wine cabbage, caramelised pineapple and braised shallot puree GF</p>	<p><b>Seafood</b> Crab, prawn &amp; chive ravioli with roast yellow pepper confit, Sichuan pepper, lemon &amp; parsley butter</p>
<p><b>Soup</b> Classic french onion soup - with melted gruyere, parsley and crouton crust V</p>	<p><b>Venison</b> Home-smoked venison, pear, rocket, parmesan &amp; walnut salad with pinot noir reduction GF</p>	<p><b>Vegetarian</b> Roast onion, beetroot &amp; goats cheese hazelnut tart with cress salad &amp; sweet sherry vinaigrette V</p>
<p><b>Chicken</b> Roast chicken and gooey camembert salad, crunchy cos leaves &amp; red chard, thyme vinaigrette</p>	<p><b>Seafood</b> King prawns on a radish, cucumber &amp; baby beetroot salad with passionfruit vinaigrette GF</p>	<p><b>Vegetarian</b> Homemade gnocchi, roast pumpkin &amp; pea, sage butter sauce</p>
<p><b>Pork</b> Rough pork terrine with homemade chutney and toasted ficelle</p>	<p><b>Seafood</b> Chilli salt squid with a cashew, fresh coconut, sesame &amp; cucumber salad GF</p>	

### Mains\*

<p><b>Chicken</b> Maple-glazed chicken breast with wild mushroom parmentier potatoes, green beans and walnut sauce GF</p>	<p><b>Beef</b> Roast beef sirloin, Yorkshire pudding, duck fat potatoes, green beans &amp; jus</p>	<p><b>Game</b> Confit duck leg, winter vegetable hash &amp; jus GF</p>
<p><b>Chicken</b> Lemon grass &amp; ginger chicken breast on soba noodles, beans with red curry sauce</p>	<p><b>Beef</b> Fillet of beef wrapped in parma ham with triple cheese sauce, crispy sage leaves &amp; sauté potatoes GF (\$3 surcharge applies)</p>	<p><b>Seafood</b> Roast salmon with wilted spinach, baby new potatoes, hollandaise sauce GF (\$3 surcharge applies)</p>
<p><b>Chicken</b> Corn-fed chicken breast, stuffed with garlic butter &amp; herbs, served on a sweetcorn fritter with smokey bacon</p>	<p><b>Beef</b> Fillet steak, caramelised onion, portobello mushroom &amp; roasted cherry tomatoes GF (\$3 surcharge applies)</p>	<p><b>Seafood</b> Pan-fried market fish with steamed green lip mussels, steamed broccolini &amp; spiced butter sauce GF</p>
<p><b>Lamb</b> Rump of New Zealand lamb, with tarragon &amp; white wine, truffle mash, baby peas &amp; carrots GF</p>	<p><b>Beef</b> Braised short rib beef on parmesan mash with confit onions and a port wine jus</p>	<p><b>Vegetarian</b> Thai red curry, brown rice cake, pan-roasted tofu GFV</p>
<p><b>Lamb</b> Lamb shank with rosemary &amp; parmesan crust, with creamy polenta, caramelised carrots &amp; jus GF</p>	<p><b>Pork</b> Crisp rolled pork belly, sage &amp; onion mash with slow-roasted tomatoes GF</p>	<p><b>Vegetarian</b> Wild mushroom and truffle oil risotto with mascarpone &amp; parmesan GFV</p>

\*\*All of our mains are served with a selection of seasonal vegetables and artisan bread rolls.

## Desserts

Crème caramel with spiced poached pear, milk chocolate sauce and a cocoa wafer biscuit	Caramelised lemon tart with cherry compote	White chocolate mousse with espresso shot and hazelnut biscuit
Mille Feuille stack, candied pecans and caramel cream	Chocolate orbit cake with salted caramel, almond shortbread pieces and berry sorbet GF	Classic crème brûlée with raspberry sauce and lemon, thyme shortbread

## Tea / Coffee

All of our plated menus include complimentary tea and freshly brewed coffee.

## Suggested menu combinations

### Menu Option 1

**Starter** King prawns on a radish, cucumber & baby beetroot salad with passionfruit vinaigrette

**Main** Crisp rolled pork belly, sage & onion mash with slow-roasted tomatoes

**Dessert** Crème caramel with spiced poached pear, milk chocolate sauce and a cocoa wafer biscuit

### Menu Option 2

**Starter** Oven-roasted tomato soup, sourdough crisp bread

**Main** Roast salmon hollandaise with wilted spinach, baby new potatoes, hollandaise

**Dessert** Mille Feuille stack, candied pecans and caramel cream

### Menu Option 3

**Starter** Chilli salt squid with a cashew, fresh coconut, sesame & cucumber salad

**Main** Lemon grass & ginger chicken breast on soba noodles, beans with red curry sauce

**Dessert** White chocolate mousse with espresso shot and hazelnut biscuit

### Menu Option 4

**Starter** Crab, prawn & chive ravioli with roast yellow pepper confit, Sichuan pepper, lemon & parsley butter

**Main** Lamb shank with rosemary & parmesan crust, with creamy polenta, caramelised carrots & jus

**Dessert** Caramelised lemon tart with cherry compote