

# June Long Weekend...

2 course | 55.0

3 course | 70.0

## To start

Panini with trio of dips

spiced pumpkin & feta | beetroot & salted cashew | caramelised onion (v) **18.0**

## Entrée (please choose from below)

Confit hens wing, leek puree, sweet corn & roasted peppers\*

Pork & pistachio terrine, garlic & chilli jam, toast, pickled vegetables\*\*

Cauliflower fritter, mushroom ricotta, raisin & pine nut, spiced caramel\*(v)

Grilled scallop & duck ham, pumpkin & coconut cream\*

## Main (please choose from below)

Beer battered fresh market fish, bacon & broccoli slaw, chips, lemon & tartare\*\*

Murray valley pork belly, potato, carrot & peas, pear & walnut salad\*

Confit duck leg, mediterranean salsa, broccoli, fried parsnip, taro chips, duck gravy

Slow roasted beef, soft potato, autumn greens, bacon jam, red wine jus\*

## On the side

Chips, chipotle mayo **10.0**

## Dessert (please choose from below)

Poached pear & macadamia crumble. early grey & milk chocolate pannacotta\*

Lindt chocolate fondant, toasted marshmallow, blood orange sorbet, cinnamon popcorn (please allow 15 minutes cooking time for fondant)

Brie cheese plate, served with quince, crackers & toast\*\*

House made gelato, 2 scoops, served with brandy snap wafer, caramel sauce\*\*

(check out gelato bar for today's flavours)

\* | GLUTEN FREE    v | VEGETARIAN    \*\* | CAN BE GLUTEN FREE UPON REQUEST  
ALL DIETARY REQUIREMENTS CAN BE CATERED FOR UPON REQUEST