

\$90pp

TO START

Freshly Baked Sourdough Bread with Salted Butter Cheese Biscuit, Pâté

FIRST COURSE

Pork Croquette, Green Apple, Gentleman Relish Raw Kingfish, Cucumber, Green Chilli Dressing

SECOND COURSE

Hand Rolled Cavatelli Pasta, Moreton Bag Bugs, Green Prawns, Zucchini, Lemon, Chilli

House Made Focaccia

THIRD COURSE

Roast Chicken, Grilled Leek, Dill Pickle, Butter Sauce

Roast Cauliflower, Goat Cheese, Pickled Shallot

FOURTH COURSE

Pavlova, Macerated Strawberries, Vanilla Cream

Please note this is a sample menu and does not exactly depict the menu available at the time of your reservation. All courses are a chef's seasonal selection.

Dietary requirements can be catered to with prior notice however we cannot guarantee our food is completely allergen free.