

EARLY BIRD DINNER MENU

**Available Friday & Saturday – bookings essential
5.30pm booking, guaranteed off the table by 6.45pm
3 courses for \$60pp**

House toasted bread w Lot 8 olive oil, balsamic reduction Each 3
House Marinated olives 13

TO START

Beef carpaccio, black truffle, cherry, tomato, Parmigiano Reggiano, nut praline, EV00
Line caught market fish ceviche 'our way', coconut, lime, lemongrass, cucumber, shallots
Pulled pork & roasted duck croquettes, sriracha, cherry, baby cos lettuce, herbs

MAIN

Roasted beetroot salad, candied walnuts, cherry tomatoes, basil, cress, balsamic, goats cheese
House smoked manuka King Salmon, Snapper beignet, cauliflower, pickled beetroot, almonds
6 hour braised beef cheek, remoulade slaw, parsnip puree, baby beets, hazelnuts, baby herbs

ANYTHING EXTRA TO SHARE

Hand cut chips w aioli 9
Roasted Parkvale mushrooms, balsamic 12
Broccolini, almonds, Lot 8 olive oil 12
Roasted baby carrots, truffle butter 12

TO FINISH

Affogato, vanilla bean ice cream, coffee, amaretto
Chocolate terrine, caramel, raspberry, salted peanuts, vanilla bean ice cream
Lemon & cream cheese tart 'our way', freeze dried raspberry, mandarin, mango sorbet

Please note that we only accept one bill per table for 8 people or more.
Gluten & dairy free options available upon request
Entrees can be served as main sizes, please ask for prices

Food by Paul Ansell