



Per Person
2 Courses = \$90, 3 Course = \$110

Starters

Olives - Warm local Olives served in House-Made Chili and Garlic Marinade,
\$7

Entrée

Zucchini Flowers - Crispy Tempura Battered Zucchini Flowers, stuffed and filled with Herb Cream Cheese and Heirloom Carrots

Scallops - Tasmanian Scallops served on a bed of Cauliflower Puree, topped with Crispy Pancetta, Balsamic Glaze, Truffle Oil and Edible Flowers ^(GF)

Bruschetta- Traditional Italian Trio of Heirloom Tomatoes with Fresh Basil, Red Onion, Drizzled with Balsamic Glaze and Truffle Oil

Mains

Poisson du Jour- Our Fish of the Day, please ask our waitstaff for which fish we will be serving during the day, served with Creamy Mash Potato, Seasonal Vegetables and a Drizzle of Truffle Oil ^(GF)

Lobster Tail - Cooked in a Garlic Butter, served with Freshly Sliced Capsicum ^(GF)

Scotch fillet 200g- Marbled Scotch Fillet served with Roasted Capsicum, Seasonal Vegetables and Cauliflower Puree ^(GF)

Beef cheeks- Slow Cooked Black Angus Beef Cheeks, topped with a Red Wine Jus, and served on a bed of Potato Puree and Seasonal Vegetables ^(GF)

Pork - Tender Pork with a Crispy Crackle, served with a side of Seasoned Vegetables and Potato Puree. ^(GF)

Risotto - Pan Fried Risotto, mixed with a serving of Sliced Mushroom and Cherry Tomato ^(Vegan Friendly)

Please turn over



Sides

Fries - A Bowl of Fries, seasoned with Rosemary Salt

Deserts

Panna Cotta - Sweet Dragon Fruit Panna Cotta, served with a dollop of Caramel, Whipped Cream, and Sugar Dusting

Affogato- Vanilla Ice-Cream, served with a Coffee Shot and Liqueur

Passionfruit Mango Cheesecake - served with Whipped Cream, Icing Sugar, and an Assortment of Wild Berries

Triple Glazed Caramel Mud Cake - served with Whipped Cream, Icing Sugar, and Chocolate Toppings