

Wed- Thur	2 Courses \$45	3 course \$55
Sun	2 Courses \$55	3 course \$65

House bread, Pulkara Estate aged balsamic vinegar, olive oil.....\$8

Organic Garlic Turkish bread.....\$6

Entrees

Citrus Cured Hiramasa King Fish

Served radish, wasabi, a chardonnay vinaigrette

Lobster Croquettes

Served with a spicy arrabiata sauce

Fig and Goats cheese Salad

Rocket, radicchio, fresh figs, Meredith goats feta cheese, and macadamia nuts

Mains

House Mushroom and Ricotta Tortellini

Cooked in a bacon and mushroom cream sauce, topped with parmesan

Herb Crusted John Dory

Served with roast potatoes and fresh vegetables

Twice cooked Murray Valley Pork Belly

Served with roast potatoes and fresh vegetables and jus

Sides\$4.50

Rosemary Roasted Kipfler Potatoes

Sweet Potato Crisps

Rocket Olive Oil & Parmesan Salad

Desserts

Fresh fig and Pear Tart

Watermelon Sorbet

Liquor 43 infused Crème Caramel

Berry Salad and blood orange sorbet

Chocolate Brownie

Chocolate Ganache and white chocolate gelato