

**FALL  
FLAVOURS**

\$35 PER PERSON

**STARTERS**

Choose One

**BAKED CHEESE AND APPLE DIP**

Brie, Apple, Cranberry and Spiced Nuts served with House Made Rosemary Focaccia

**CRISPY CALAMARI**

Sustainable Caught Squid, Banana Peppers, Red Onions, Citrus and Herb Tartar Sauce

**CAESAR SALAD**

Crisp Romaine, Asiago Cheese, Herb and Black Pepper Crouton, Double Smoked Bacon

**BUTTERNUT SQUASH AND GINGER SOUP**

Spiced Nuts and Chai Tea Crema

**SEAFOOD CHOWDER | ADD \$3**

Poached Salmon, Prawns, Mussels, Bacon, Roasted Corn, Fresh Herb, Grilled Bread

**MAINS**

Choose One

**SMOKED MUSHROOM RAVIOLI**

Smoked Mushroom Ravioli, Roasted Butternut Squash, Confit, Tomatoes, Green Peas, Asiago Cheese, Pesto Cream Sauce

**FREE RANGE CHICKEN DUO**

Sous Vide Breast Stuffed with Brie and Apple, Confit Chicken Croquette, Smoked Carrot Puree, Roasted Garlic and Herb Jus, Day Veg

**FISH OF THE DAY**

Chef's Weekly Fresh Creation

**RED WINE BRAISED BEEF | ADD \$7**

12 hours Braised Beef, Smoked Carrot Puree, Day Veg, Roasted Garlic and Chive Mash, Red Wine Reduction. Includes appetizer & dessert.

**GRILLED RACK OF LAMB | ADD \$13**

Marinated New Zealand Lamb, Dark Cherry and Peppercorn Sauce, Roasted Garlic and Chive Mash, Day Veg. Includes appetizer & dessert.

**DESSERT**

Choose One

**DARK CHOCOLATE BROWNIE**

Butterscotch Ripple Gelato, Caramel Sauce, Cookie Crumb

**STICKY TOFFEE PUDDING**

Date, Carrot and Brioche Pudding, Spiced Custard Caramel, Vanilla Gelato



Enjoying wine with your meal? Ask your server for some suggestions to pair with your meal.

Please notify your server of any allergies. Taxes and gratuities are in addition.

An automatic gratuity of 18% will be added to parties of 8 or more.