

ENTRÉE

ROAST BUTTERNUT PUMPKIN [GF, VA, DFA]

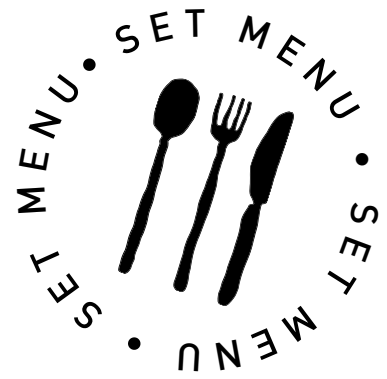
confit shallots, beetroot relish, goats curd & charred kale

HOISIN DUCK SPRING ROLLS [NF]

Two house-made spring rolls served with garlic aioli

BEEF & CHORIZO MEATBALLS [GF, NF, DFA]

w/ sweet tomato sugo. basil crisps and parmesan



MAIN

250G PORTERHOUSE [GF, NF]

Chargrilled medium rare & served with broccolini, Dutch carrots, creamy mashed potato and red wine jus

SEARED ATLANTIC SALMON FILLET [GF, NF, DFA]

w/ green beans, roast tomato & sweet onion cream

PAN SEARED CHICKEN BREAST [GF, NF, DFA]

w/ pumpkin puree, parmesan roasted Brussels sprouts and prosciutto crisp

GNOCCHI GORGONZOLA [NF]

w/ baby peas and parmesan in a light cream sauce

DESSERT

WHITE CHOCOLATE & RASPBERRY MOUSSE [GF, NF]

w/ berry compote and toffee shards

CHOCOLATE & FIG PUDDING [NF]

w/ Cointreau cream and fresh strawberry

POACHED APPLE [NF]

w/ toasted oat crumble, berry compote & ice cream

Please let us know of any dietary requirements when ordering

