



HOME TO THE HUNGRY & THIRSTY  
2 COURSE DINNER MENU



From 5pm till 6.30pm

TO START

CHEF'S SOUP OF THE DAY

Please Ask for Today's Choice,  
Toasted Housemade Ciabatta,  
Whipped Butter

GRILLED ARTISAN  
BREADS

Housemade Artisan Breads, Dukkah,  
Balsamic Olive Oil

MAC & CHEESE  
BITES

Crumbed Macaroni & Cheese Bites,  
Truffle Aioli, Rocket, Balsamic Glaze

MAIN EVENT

ROASTED CHICKEN BREAST

Pan Roasted Chicken Breast,  
Creamed Carrot Puree, Herb  
Roasted Potato, Roasted Beetroot,  
Wholegrain Mustard Sauce

BRAISED PORK BELLY

Slow Cooked Braised Pork Belly,  
Cauliflower Puree, Roasted Sesame  
Dressing, Apple Mango Salsa, Honey  
Roasted Carrot

SURF & TURF

Aged Rump Beef, Duck Fat Confit  
Root Vegetables, Parmesan Baked  
Green Lip Mussel, Poached Prawn,  
Molten Cheese Sauce, Romesco

SEASONAL VEGETABLE SPICED CURRY

Indian Inspired Curry, Warm Spices,  
Seasonal Vegetables, Aromatic  
Basmati, Pappadum, Fresh Garden  
Salad