



HOME TO THE HUNGRY & THIRSTY
2 COURSE DINNER MENU

\$29.99

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

GREEK SALAD

Hummus, Cucumber, Capsicum,
Cherry, Tomato, Red Onion,
Romaine Lettuce, Feta,
Olives, Mint Yogurt, and Pomegranate Balsamic Glaze