

 **DINNER MENU**

**E n t r e e**

Gazpacho, steamed prawns, aged balsamic

Serrressa tomato chutney, sourdough

Beetroot, walnuts, Fetta, rocket

**M a i n s**

Miso glazed eggplant, wilted greens and sprouted grains, garlic chips

Steamed snapper, pickled shiitake, snow peas, wombek ginger shallot dressing

Wet roast Lamb shoulder, silver beet, chilli, tomato, polenta Radisse.

200g Angus rump steak, watercress, shallots, café de Paris butter

**D e s s e r t**

Soft chocolate, honeycomb, berries, Malibu meringue

Glazed lemon tart with mascarpone

Ginger granita, fresh mango, vanilla ice cream

**PS;** Available every night by booking and monthly rotating menu

 Thank you to be with us.