



## DINNER MENU

### Choice Menu 70\$ per person

#### Entree

- **Pan Seared Scallops served** with Sweet Potato Fondant topped with Tomato Citrus Salsa.
- **House made Ararcini.**
- **Pulled Pork bao bun** with Apple & herb slaw.

#### Main

- **Crispy Skin Duck Breast**  
With taro mash, root vegetables and cherry brandy sauce
- **Slow Cooked Beef Cheek**  
With cheesy polenta, candied carrots and runner beans
- **Crispy Skin Pork Belly**  
With braised Asian green, tomato apple chutney and red wine jus
- **Lamb shank** slow cooked served with Roast veg greens.

#### Dessert

- **Coconut pannacotta served** with seasonal berry coulis and fresh fruits.
- **Choc fondant** with house made stout caramel and ice cream.
- **Apple + Rhubarb crumble with** vanilla bean ice cream and clotted cream.

If you have a food allergy please inform our staff.