

WINTER DINNER MENU

ENTREES

Grilled Polenta Salad (V) Crispy grilled house-made polenta served with mixed grilled vegetables, crumbled feta, and a balsamic glaze.	24.00
Grilled Prawn Stack Prawns tossed in lemon pepper seasoning, served with roasted potatoes with creamy zesty lime aioli.	26.00
Lamb Chops Char-grilled lamb chops accompanied by potato rosti and drizzled with herb oil.	26.00
Dukkha & Black Pepper Crusted Kangaroo Fillet (DF) Served with blistered cherry tomatoes, and drizzled with red wine jus.	26.00

MAINS

Southern Ranges Eye Fillet - Grain Fed 250gm (GF) Served with truffle mash, sautéed cavolo Nero, crispy prosciutto, and red wine jus.	62.00
Winter Spice Rubbed Chicken Breast 220gm (GF,DF) Grilled chicken breast infused with winter spices, served with roasted root vegetables and balsamic reduction.	46.00
Pan-Seared Tasmanian Salmon (GF) Served with sun-dried tomato mash, sautéed broccolini, cherry tomatoes, and herb butter.	42.00
Braised Beef Cheek (GF) Slow-braised beef cheek on creamy mashed potato with sautéed vegetables, truffle oil drizzle, crispy leek and red wine jus.	42.00
Gnocchi Pumpkin (V) Potato gnocchi tossed in roasted pumpkin semi-dried tomatoes, spinach and pine nut. Finished with Parmigiano Reggiano and topped with Parmesan shards.	38.00

DESSERTS

Warm Chocolate Brownie with Deep Fried Ice Cream Fudgy chocolate brownie served warm, topped with golden-fried strawberry ice cream and finished with a drizzled of chili chocolate sauce.	22.00
Classic Vanilla Crème Brûlée Silky vanilla custard with a crisp caramelized sugar crust.	22.00
Tangy Lemon Tart Shortcut pastry filled with a tangy lemon curd, topped with raspberry coulis and berries.	22.00
Trio Of Sorbet Chef's selection of three refreshing seasonal sorbets.	20.00