

## STARTERS

<b>Sourdough Bread</b> Pepe saya butter	<b>14</b>
<b>Turkish Bread</b> Garlic butter	<b>14</b>

## ENTREES

<b>Serrano Ham</b> Rocket, rockmelon, grana Padano, balsamic glazed (gf)	<b>26</b>
<b>Gamba Prawns</b> Brioche, crisp serrano ham, tomato, chili	<b>26</b>
<b>Seared Duck Breast</b> Waldorf salad, walnut dressing	<b>26</b>
<b>Spinach Gnocchi</b> Cherry tomato, pumpkin, sage butter	<b>25</b>

## MAIN COURSE

<b>Riverine Angus Striploin MB2+</b> Duck fat potato, green bean, onion jam, jus (gf,df)	<b>58</b>
<b>Chicken Supreme</b> Heirloom carrot, confit cavallone, thyme cream (gf)	<b>38</b>
<b>Tasmanian Salmon</b> Fennel puree, sauce vierge, crisp potato (df)	<b>45</b>
<b>Spinach and Ricotta Ravioli</b> Creamy sundried tomato, pinenut, grana Padano	<b>36</b>

## SIDES

<b>Mixed Vegetables</b> Evoo, pink salt (gf,df)	<b>14</b>
<b>Sweet Potato Wedges</b> Sweet chili sauce	<b>14</b>
<b>Summer Salad</b> Honey mustard dressing (gf,df)	<b>14</b>
<b>Potato Fries</b> Chicken salt (df)	<b>14</b>

## **D E S S E R T S**

### **Mango Pannacotta**

Coconut crumble, mango salad

**16**

### **Chocolate Mousse Tart**

Mini chocolate pearl, raspberry sorbet

**17**

### **Selection of Ice Cream or Sorbet**

Panarella (gf)

**15**

### **Australian Cheese Platter**

3 selection, dried fruits, lavosh, cracker, muscatel

**26**