



Entrée

Soup

Today's soup with warm bread

Red onion, goats' cheese and fig tart

with petit salad and balsamic glaze

Mushroom and parmesan aracini

with lemon mayonnaise, paprika oil

Smoked salmon and spinach roulade

salad leaves, lemon dressing

Mains

Salmon fillet

on grilled polenta, wilted greens, tomato and cucumber, ginger foam sauce

Lamb Rump

served medium, with parsley mash, steamed asparagus, salsa verde, basil jus

Ribeye Steak

potato rosti, grilled flat mushroom and slow roast tomato, peppercorn sauce

Handmade pasta of the day

Fresh pasta served with today's accompaniments

Desserts

Eton mess

vanilla ice cream, berry coulis, meringues in whipped cream

Tart of the day

homemade tart with ice cream

Sticky Fruit pudding

a lighter take on the traditional Christmas pudding, brandy sauce, caramel ice cream

Vanilla and honey panna cotta

with fruit compote and ice cream

Two courses \$42.00 Three courses \$52.00