

Fixed Price Menu

(Menu changes frequently and may be different when you visit)

Available Monday & Tuesday nights

Two courses \$48

Three courses \$58

Including a glass of Red or White Wine

ENTREE

Escargots Snails baked in the shell with parsley, garlic, eschallot butter & freekah crust half dozen

Organic tri colour quinoa & black barley salad with roast sweet potato, zucchini, onion and pepitas

Today's soup served with fresh baguette

MAIN COURSE

Peppered rare seared kangaroo loin, black barley, quinoa, roast sweet potato, zucchini, pepitas and pomegranate salad

Winter vegetable cassoulet with haricot beans, caramelised onion, celeriac, fennel & parsnip

Crispy skin barramundi, thick cut chips, mixed salad and tartar sauce

Steak Frites Tasmanian Cape Grim grass fed sirloin with french fries & Bearnaise butter \$10 extra

DESSERT

Warm chocolate pudding with raspberry sorbet, creme fraiche

A Duo of Ice Cream & Sorbets

Cheese with date and walnut log and crisp rye bread