

# *Fixed Price Menu*

*Available Monday & Tuesday nights*

*Two courses \$49*

*Three courses \$59*

## ENTREE

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

*Organic tri colour quinoa & black barley salad with braised brussel sprouts, tomato, onion and pistachio*

*Wild mushroom arancini, tomato relish, radicchio, crisp pancetta*

## MAIN COURSE

*Peppered rare seared kangaroo loin, black barley, quinoa, braised brussel sprouts, pistachio, lemon and pomegranate salad*

*Buckwheat spinach 'risotto', cavalo nero, root vegetables and ricotta*

*Beer battered flathead, thick cut chips, chopped salad and tartar sauce*

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

## DESSERT

*Warm chocolate pudding with vanilla bean and orange syrup*

*A Duo of Ice Cream & Sorbets*

*Your choice of a cheese (ask wait staff) with date and walnut log and crisp rye bread*