



CHEFS CHOICE

soup of the day w toasted bread & butter	18.5
antipasto board w prosciutto, grilled chorizo, marinated mixed olives, goats cheese, capsicum dip & wood fired bread	27
warm broccolini & halloumi salad w freekeh, pearl barley, crisp roquette, slow roasted tomatoes, roasted peppers w herb & yoghurt dressing	29.5
duck breast w parsnip veloute, grilled pears and topped with a rosemary & red wine jus	34.5
grilled atlantic salmon w confit potato, carrot puree & basil emulsion	37.5
char grilled portugese chicken ½ chicken w paprika dusted chips, slaw & aioli	35.9

TO FINISH

flourless chocolate & macadamia pudding house baked to order, served w vanilla bean ice cream (pls allow 10-15 min)	16
crème brulee w berry compote	15