



EARLY BIRD MENU

Two course menu \$49pp
please choose either:
Entrée & Main or Main & Dessert

ENTRÉE

Salt & pepper squid (h)

Served with Roquette greens and lime aioli

Pan-fried potato gnocchi (h, v)

Mushroom ragout, topped with truffle cream and micro herbs

Classic Caesar salad

Cos lettuce, garlic croutons, Serrano ham, shaved pecorino cheese,
anchovy dressing and soft boiled egg

MAIN

Char-grilled 250gm Scotch fillet (gf)

Served with vegetables *a la plancha*, herbed Kipfler potato, confit garlic
and red wine jus

Market fish (gf)

Served on a bed of celeriac mash, broccolini, charred lemon and
Noilly Pratt butter sauce

Asparagus risotto (gf, v on request)

topped with mascarpone, parmesan, flaked almonds and baby watercress

DESSERT

Warm sticky date pudding (v, h)

Butterscotch sauce and vanilla bean ice cream

Crème brulee (gf, v)

Cointreau liqueur and candied orange

Tiramisu (v)

Coffee and Amaretto sponge fingers topped with mascarpone cream

gf - gluten free | h - halal | v - vegetarian

*Please note there is a 10% surcharge on Public Holidays