



**\$45 Two Course Menu** Your choice of 1 x Starter + 1 x Main (order at counter)

**\$55 Three Course Menu** Your choice of 1 x Starter + 1 x Main + 1 x Dessert (order at counter)

## STARTERS

House made ricotta | local honey | focaccia bread (v) \*

Stracciatella | Nan's tomato relish | focaccia bread (v) \*

Trio of dips: hummus | beetroot & goat's cheese | taramasalata | fried pita bread

Heirloom tomato & stracciatella bruschetta | king prawns | basil pesto | grilled focaccia (2)

Wild mushroom arancini | aioli | parmesan (5) (v) \*

Tempura zucchini flowers | ricotta haloumi filling | local honey (2) (v) \*

Kingfish sashimi | black vinegar sauce | smoked mayo | jalapeno \*

Local fish ceviche | caramelised Nam Jim | avocado | crispy wonton

Tempura local fish tacos | jalapeno mayo | pico de gallo (3)

Duck pancakes | cucumber | shallot | hoi sin sauce (4)

Wagyu beef carpaccio | rocket dressing | Parmesan | pinenuts \*

## MAINS

Woodfired miso glazed eggplant | puffed rice | crispy shallots | steamed rice (v) (vegan)\*

Alfredo pasta | parmesan | herb crumbs (v) \*

Tempura local flat head | baby gem | beer battered hot chips | lemon | tartare sauce \*

Pan-fried barramundi fillet | Chinese broccoli | shitake mushroom | soy ginger broth \*

Chicken Caesar salad | croutons | shaved Parmesan | boiled egg | Caesar dressing \*

Pan-fried duck breast salad | sesame sauce | Asian slaw | caramelised peanuts \*

Slow cooked wagyu beef ragu pasta | tomato | butter | Parmesan | rosemary

Grilled lamb backstrap (m/r) | garden tomatoes | beetroot puree | mint sauce \*

Angus rump cap beef (250g) | crispy potatoes | salad cream | choice of sauce

*Café de Paris butter \*/ Mushroom Sauce \*/ Smokey BBQ Sauce | Teriyaki Sauce \**

## DESSERT

Trio of homemade ice cream | ask our friendly team for this week's flavours \*

Espresso Boy doughnut | vanilla custard | fresh berries

Raspberry and blueberry Eton Mess | lime | raspberry sorbet \*

Belgian chocolate ganache | caramelized white chocolate | raspberry \*

Sticky date pudding | vanilla bean ice cream | toffee sauce

**Concept** – The Two and Three Course Menu Options are available to everyone, on any table, every day.

The choice to opt for these menus is totally up to the individual, not all-party members are required to select this meal deal option. Its totally up to you. These menus change weekly so please accept the menu above as a sample menu only.

Gluten Free or can be adjusted to be Gluten Free = \* | Please advise all dietary requirements

Vegan or can be Adjusted to be Vegan = (vegan) | Kids meals are strictly for ages 3-12 year | 10% Sunday | 15% Pub Hol | Fully Licensed