



3 Course Set Dinner Menu - \$60 per person

Available Friday, Saturday, Sunday, Monday
5.30pm or 7.30pm

Includes a welcome drink

Choose one option from each course

Entree

Sundried Tomato, Garlic and Parmesan Turkish Bread (v)

Local Smoked Duck Salad - local salad greens, pear, walnuts, pickled cherry dressing
(gf,df,vo,vgo)

Scallops - pan seared, smashed peas, pancetta, gremolata (gf,df)

Main

Chicken Breast- stuffed with walnut and fig, salad of butternut, blistered tomatoes, goats cheese and local rocket, caramelised garlic dressing (gf,dfo)

Pork Belly - with cauliflower puree, roast fennel and pear, pan jus (gf)

Drunken Beef Ribs - slow cooked, smothered in our Irish Red Ale BBQ Sauce, served with chunky chips, corn on the cob and slaw (df)

Local Mushroom and Herb Arancini - house-made basil pesto, leafy green salad
(gfo,dfo,v,vgo)

Dessert

Sticky Date and Ginger Pudding - with salted butterscotch sauce and vanilla ice cream

Orange and Almond Cake - studded with poppy seeds, served warm with candied orange, almond creme anglaise (gf,df)

Black Forest Mousse - dark chocolate mousse, boozy cherries, vanilla bean cream (gf)

Red Berry Semifreddo - raspberry coulis, pistachio honeycomb shards (gf)

****Please let staff know of if you are coeliac or have any severe allergies****

gf - gluten free, gfo - gluten free option, df - dairy free, dfo - dairy free option, v - vegetarian, vo - vegetarian option,
vg - vegan, vgo - vegan option