



2 Course Dinner Menu

\$45 per person

Available Friday, Saturday, Sunday, Monday

Choose a main and a dessert

(Entree not available in this package)

Main

IRA Short Ribs - braised in our Irish Red Ale, roasted garlic mash, sauteed brussel sprouts and carrots

Pork Belly - twice cooked, cider and chilli caramel sauce, herbed noodle salad (gf,df)

Chicken and Prosciutto Medallions - sauteed greens, cherry tomato and chat potato, basil beurre blanc (gf)

Gnocchi - housemade, sauteed with roast pumpkin, heirloom tomato, pistachio pesto, whipped ricotta (gf,dfo,v,vgo)

Atlantic Salmon - oven-baked, sweet potato mash, pea and preserved lemon gremolata (gf,df)

Dessert

Sticky Date and Ginger Pudding - vanilla ice cream, salted butterscotch sauce (gfo,v)

Vegan Shortbread Stack - local strawberry and rhubarb compote, almond and vanilla bean custard (gf,df,v,vg)

Stanthorpe Apple 'Bread 'n Butter' Pudding - with cider caramel sauce, runny cream (v)

'Nuts about Chocolate' Ice Cream Slice - with raspberry sauce. Naughty but very nice! (v)

Cheese Plate for One - featuring Stanthorpe cheese, house made apricot & pepper paste, crackers (gfo,v)

****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