



2 Course Dinner Menu

\$45 per person

Choose a main and a dessert

(Entree not available in this package)

Main

Spiced Tortilla Crusted Barramundi – cherry tomato, blackened corn and chorizo salad, avocado and lime emulsion (gf,df)

Pork Cutlet - mustard chat potatoes, crispy prosciutto, greens, light cider cream sauce (gf)

Beef Nandan – South Indian style curry served with basmati rice, naan, mango pickle, raita, tomato and onion salad (gfo,dfo)

Roast Sweet Potato and Cauliflower Stack - layered with spiced tomato and chickpea relish (gf,df,v,vg)

Grilled Chicken Breast - with roast eggplant, bocconcini and basil salad, roast tomato coulis, parmesan crisp (gf)

Dessert

Chocolate, Cherry and Chilli Brownie - chocolate ganache, cherry coulis & ice cream (v)

Apple Tart - topped with Anzac biscuit crumb, almond and vanilla bean custard (v)

Sticky Date and Ginger Pudding - a Granite Belt Brewery staple! Vanilla ice cream, salted butterscotch sauce (gfo,v)

Baked Cheesecake - with lemon curd and local strawberries (v)

Strawberry and Apple Cider Sorbet - with macadamia and lemon myrtle biscotti (df,gf,v,vgo)

Cheese Plate for One – featuring local cheese, house made fruit paste, local fruit, crackers and nuts (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