

Anzac Day Limited Menu

Entrée

Smoked salmon, prawn and apple parcel with fine herb salad with salmon roe, dill aioli, lime oil and crisp lavosh

\$25 SP

Baby rocket, pumpkin, cranberry and apple salad with maple vinaigrette and crunchy walnuts

\$15.00

Creamy Pea and ham soup with crusty sour dough rolls

\$14.50

Main

Sous lamb rump with gratin potatoes, roasted king brown mushrooms, macadamia nut puree, with minted jus and watercress

\$38.00

Scotch fillet steak burger, on ciabatta bun with herbed cream cheese, crispy bacon topped fried egg, beetroot and onion relish and rocket leaves, with sweet potato fries

\$19.50

Beer battered snapper with sweet potato, potato and beetroot and fries with avocado mayonnaise

\$25.00

Dessert

Petit Pavlova with lemon myrtle cream, seasonal berries, passionfruit finished Anzac biscuit crumble

\$10.00

Chocolate fondant with orange and Campari sorbet, freeze dried blood orange and almond crumble

\$13.00

Chefs Cheese selection Blue, brie, cheddar

With leather wood honey, quince paste, muscatel, lavosh, water crackers, and green apple

\$29.50