



## DINE AROUND 2018

\$50 menu

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choose one:

### **Crispy Buttermilk Calamari**

sweet-spicy sauce & house made tzatziki

### **Roasted Beet Salad**

arugula, crispy bread crumbs, cranberry, Chevre, red pepper coulis, lotus root chip & balsamic drizzle

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choose one:

### **West Coast Paella**

fresh wild salmon, halibut, jumbo prawns, clams, mussels, chorizo & saffron rice in a hot iron skillet

*Spierhead Riesling VQA 10 glass*

*Hoyne Pilsner 6.75 pint*

### **Peppercorn T-Bone Steak**

16 oz AAA Reserve Angus beef, roasted fingerling potatoes, seasonal vegetables & peppercorn jus

*Burrowing Owl Merlot VQA 13 glass*

*Category 12 Simplicity Blonde Ale 6.75 pint*

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choose one:

### **Key Lime Pie**

our house favourite – creamy key lime custard on a graham cracker crust, finished with Chantilly cream

### **Chocolate Pave (gf,df)**

dark chocolate decadence with raspberry compote & chocolate fan

### **Apple Pie Cheesecake**

cinnamon & nutmeg cheesecake, brandied apples, caramel & apple crisps