



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, daily 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