

# DINNER

Tuesday - Saturday:  
5:30PM-8PM (last booking)  
Monday & Sunday by request



**\$55pp** Two courses  
**\$60pp** Two-courses  
w/ BYO cake  
**\$70pp** Three-courses

## - Starters -

### Breadboards \* (V)

Toasted bread served w/ house-made whipped herb butter, olive oil & vinegar

### & Appertiser Share Platters

Selection of cold meats, duck pate, halloumi and warm assorted olives

**+ ADD Soy Sauce & Butter Scallops (GF) to share \$10pp**

## - Choice of Mains -

### Oven-baked Sweet Miso Soft Tofu (GF) (DF) (V)

Roasted eggplant | mixed fungi | sweet miso sauce

### Holy Trinity Chicken

Chicken maryland | bacon powdered potato | grilled baby corn  
Cajun sauce

### Roast Venison (GF) (DF)

Roast venison loin | confit ginger | roast vegetable medley  
blackcurrant sauce

### Snapper Acqua Pazza (GF) (DF)

Seasonal QLD snapper | pippis | cherry tomato | fish broth

### Confit Pork Fillet

Prosciutto wrap Maranoa pork fillet | roast chat potato  
yellow cherry tomato sauce

**+ ADD SIDE House Salads to share (V) (GF) \$6pp**

**+ ADD SIDE Seasonal Grilled Vegetables (GF) (V) to share \$6pp**

## - Choice of Dessert -

**+ ADD Fresh Fruit Platters to share \$8pp**

### Amaretto & Almond Milk Mousse

w/ goji berry

### Zitronenroulade

German lemon roll cake | chantilly cream

(v) = vegetarian. (gf) = gluten free, \* = gluten free option available

Please check in!

