

Two Courses \$35

(entrée and main **or** main and dessert)

Three Courses \$45

(entrée, main, dessert, includes coffee/tea)

ENTREE

Charred LAMB Salad ^{GF}

Lamb rump, feta, beetroot, summer greens, honey roasted walnuts
& Balsamic glaze

Leek & Ricotta TART ^{VEG}

Sliced wedge, eggplant, ricotta, pesto drizzle

SOUP du Jour ^{VEG, LG}

Ask your waiter for today's flavour

MAIN

Crispy PORK Belly ^{GF}

slow cooked, sweet potato mash, hoisin & orange glaze

Crispy Skinned SALMON Fillet ^{GF, PES}

Chimichurri sauce, Lentils du Puy, grilled citrus, vegetables & crisp summer greens

Turkey & Ham Roulade ^{GF}

Potato puree, baby carrots and jus

DESSERT

Ice cream SUNDAE

A Trio of house made ice creams, brandy basket, whipped cream, maraschino cherry

PAVLOVA ^{GF}

Deconstructed, summer fruits, zesty marshmallow & berry coulis

Christmas PUDDING

Anglaise, vanilla ice cream

LG = Low Gluten VEG = Vegetarian PES = Pescatarian DF = Dairy Free

Please advise the **TEACHER** on duty of any **allergies** or **dietary** requirements. **All** food may have traces of nuts and/or gluten.

MOCKTAIL of the day \$6

COCKTAIL of the day \$12

COCKTAILS \$14

Brandy Alexander

Brandy, white and dark crème de cacao, cream, and freshly grated nutmeg. Perfect for the season!

Mojito

White rum, fresh limes, sugar, mint, and soda water to balance everything out. Just refreshing and a classic.

Strawberry Daiquiri

We chuck light rum, strawberry liqueur, lime juice and strawberry puree into a blender. What comes out is soooo good!

Midori Splice

Midori, Malibu, pineapple juice and floated cream. A little tiki and very summery.

WINE BY THE GLASS (150ml)

All \$7

- Sparkling Brut
- Riesling
- Sauvignon Blanc
- Pinot Gris
- Rose
- Chardonnay
- Pinot Noir
- Merlot
- Shiraz
- Cabernet Sauvignon

BEER AND CIDER (bottled)

Peroni Nastro Azzurro Zero (0% Alc)	\$6.5
Carlton Crown Lager	\$7.5
Hawkers Pilsner	\$8
White Rabbit White Ale	\$7.5
Hawkers Pale Ale	\$8
Hawkers India Pale Ale	\$8
Hawkers Stout	\$8
Cascade Light	\$6.5
Monteith's Crushed Apple Cider	\$7.5

SPIRITS

	(30ml)
Scotch	\$ 7.5
Rum	\$ 7.5
Bourbon	\$ 7.5
Brandy	\$ 7.5
Gin	\$ 7.5
Vodka	\$ 7.5
Tequila	\$ 7.5

APERITIFS

	(30 - 60ml)
<i>Campari (45ml)</i>	\$7.5
Pernod (30ml)	\$7.5
Dubbonet (60ml)	\$7.5
Fino Sherry (60ml)	\$7.5
Martini & Rosso Bianco (60ml)	\$7.5
Lillet Rouge (60ml)	\$7.5
Cream Sherry (60ml)	\$7.5

SOFT DRINKS (bottled)

Lemonade	\$3
Bitter Lemon	\$3
Lemon Lime and Bitters (not bottled)	\$3
Mineral Water	\$3
Soda Water	\$3
Coke	\$4
Coke No Sugar	\$4
Ginger Beer	\$4

JUICES

Orange	\$3
Pineapple	\$3
Apple	\$3
Cranberry	\$3

