

THE MENU

Three course alternate serve

ENTRÉE

FRESH PRAWN COCKTAIL GF

Australian prawns with crisp lettuce, avocado, and Marie Rose sauce

POTATO GNOCCHI V

House-made gnocchi served with tomato sugo, fresh basil and Grana Padano

MAIN

BRAISED BEEF CHEEK GF

Slow-cooked for 12 hours, served with creamy mashed potato, red wine jus and charred broccolini

SOUTHERN FRIED CHICKEN TENDERS

Crispy spiced tenders on a golden waffle, with sweet pickles, hot maple syrup, and house-made creamy slaw

VEGETARIAN OPTIONS AVAILABLE UPON REQUEST

DESSERT

CHOCOLATE MOUSSE V

With whipped double cream and sour cherry

BAKED VANILLA CHEESECAKE V

Served with mixed berry compote

