

ON ARRIVAL

Italian marinated olives and grissini

ENTRÉE Your choice of

Oysters half dozen, lemon, apple, cucumber, lime mignonette (gf, df)

Antipasto, selection of cured meats, house giardiniera, focaccia

Gnocchi braised duck, porcini mushroom, ragu, pecorino cheese

Hervey Bay scallops, tempura batter, saffron garlic aioli

Beetroot and goats cheese ravioli, hazelnut burnt butter sage (gf, N)

MAIN COURSE Your choice of

Porterhouse 300g, potato galette, asparagus, green pepper sauce (gf)

Fish of the day

Strathfields free range pork loin, pulled pork croquette, quince, celeriac

Frutti Di Mare, linguini, seafood selection, white wine, garlic, chilli, prawn bisque

Saffron risotto, winter vegetables, pecorino cheese (v)

SIDES

Mixed leaf salad, citrus dressing (gf, vegan)

Pomme frites (gf, df)

DESSERT Your choice of

Vanilla panacotta, berry compote and almond biscotti

Apple & golden sultana compote, mixed nut crumble and vanilla ice cream (gf)

Pistachio tartufo, baileys white chocolate ganache, pistachio cookie

Cheese plate, 3 imported cheeses, quince paste, lavosh

OUR MENU CONTAINS ALLERGENS & IS PREPARED IN A KITCHEN THAT HANDLES NUTS, SHELLFISH & GLUTEN.
WHILST ALL REASONABLE EFFORTS ARE TAKEN TO ACCOMMODATE GUEST DIETARY NEEDS,
WE CANNOT GUARANTEE THAT OUR FOOD WILL BE ALLERGEN FREE.

