



Express Lunch: 2 courses **\$32**, 3 courses **\$40**

Entrées

Pan fried gnocchi with roast pumpkin, flaked almond & cumin yogurt.

Chicken-liver parfait with grilled ciabatta bread & Shiraz jelly.

Salt & pepper calamari with lemon aioli & frisse.

Crispy fried chicken ribs with a sweet chilli & lemon dressing.

Roast beetroot, walnut & Meredith goats feta salad, topped with a beet sorbet.

Mains

Pie of the Day.

Beer battered fish & chips served with a mixed leaf salad.

Thai red beef curry with jasmine rice & fresh coriander.

36-hour slow cooked blade steak with mash, peas, mushrooms & red wine sauce.

Roast pumpkin linguini with flaked almonds & a hint of chilli.

Penne pasta with lamb and tomato ragu.

Something Sweet

Trio of house-made sorbets with crispy meringue.

Vanilla crème brulee with mixed berries.

Golden Gaytime with honey comb & caramelised peanuts.

Warm chocolate brownie served with vanilla ice cream & white chocolate mousse.

Cheese Tasting Plate.