



**LOCAL'S NIGHT**  
**14<sup>TH</sup> NOVEMBER & 15<sup>TH</sup> NOVEMBER**

**2 COURSE FOR \$40 / 3 COURSE FOR \$50**

**ENTRÉES - \$15**

Vietnamese Style Duck Salad  
crunchy wombok, peanuts, bean sprouts, nam jim GF

Roasted Pumpkin and Chorizo Bruschetta  
apple salsa, crasins, rocket

½ Dozen Sydney Rock Oysters Kilpatrick  
tangy BBQ sauce, lemon GF

**MAINS - \$30**

Char Grilled Scotch Fillet  
sweet potato puree, asparagus, hollandaise GF

Pan Seared Atlantic Cod Fillet  
eggplant caponata, olive oil mash GF

Honey Harissa Chicken Breast  
chickpea and parsley salad, house made labneh, lemon GF

**DESSERTS - \$13**

Pecan Caramel Sundae  
pecan brownie, salted caramel sauce, wafers and pecan caramel ice cream

Frangelico and Hazelnut Ganache Tart  
hazelnut praline, raspberry compote, ice cream

Vanilla Bean Panna Cotta  
coconut crumb, lemon curd, meringue, blueberry compote GF

Sides \$9.00

Garlic Butter Sourdough  
Assorted Breads, dukkah and EVOO  
Garden leaves, parmesan, pear, balsamic GF  
Steamed Seasonal Green Vegetables GF

Corkage fee of \$2.50 per person applies.

Cakeage fee \$3.00 per person applies