



LOCAL'S NIGHT
22TH & 23TH AUGUST

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

ENTRÉES - \$15

Grilled ½ Dozen Sydney Rock Oysters
chilli, garlic, herb butter, rock salt, citrus, baby herbs GF

Butternut Pumpkin, Caramelised onion and Feta Tart
beetroot, thyme infused honey dressing V

Wild Mushroom, Prosciutto and Truffle Risotto
parmesan, garden herbs GF

MAINS - \$30

Chicken Stroganoff
oven roasted chicken breast, creamy potato mash, asparagus, stroganoff sauce GF

Tuscan Pork Cutlet
spiced pork cutlet, white bean puree, baby spinach, Tuscan tomato sauce GF

Surf and Turf
chargrilled beef, sautéed garlic prawns, hand cut potato wedges, hollandaise sauce GF

DESSERTS - \$13

Cereal Milk Pannacotta
caramelised cornflake crunch, banana, blueberries

Baked Malt Custard Tart
vanilla bean anglaise, sticky strawberry and vanilla compote

Flourless Chocolate Almond Cake
spiced cream cheese, mandarin, chocolate crumb GF

Sides \$9.00

Garlic Butter Sourdough
Assorted Breads, caper, garlic and herb olive oil
Seasoned Fries, aioli
Spinach, feta, pepitas, pumpkin salad GF
Roasted Root Vegetables GF

Corkage fee of \$2.50 per person applies.
Cakeage fee \$3.00 per person applies