



LOCAL'S NIGHT
20TH & 21ST FEBRUARY

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

ENTRÉES - \$15

Thai Red Curry Prawns
steamed jasmine rice, Asian salad GF / DF

Butternut Pumpkin, Leek, Cheddar Tart
pesto, kale, pistachio V

Slow Roasted Duck Breast Salad
pickled beetroot, feta, green beans, pomegranate dressing GF

MAINS - \$30

Pan Seared Barramundi Fillet
cherry tomato and olive sauce, lemon and chive pearl cous cous

Twice Cooked Pork Belly
sautéed rainbow cabbage, apple and pear compote, pan juices GF

Char Grilled Wagyu Rump
spiced roasted carrot, Spanish onion and rocket salad, caramelized onion butter, beef jus GF

DESSERTS - \$13

Honey Panna Cotta
mixed berry jelly, berry compote, pistachio, tuille biscuit GF

Dark Chocolate Tart
coffee anglaise, cinnamon cream, chocolate soil

Pecan Caramel Sundae
chocolate brownie, pecan caramel ice cream, salted caramel sauce, milk crumbs

Sides \$9.00

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

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