

\$45 DINNER

FIRST

Beet & Goat Cheese Salad (V,GF) | Whipped Goat Cheese, Microgreen, roasted beets balsamic drizzle Miso Onion Soup (V,GF) | Roasted and Braised Onion, miso broth Chicken Liver Pate | Grilled PECish Bread, Chai Pickled Grapes, Braised Mustard Seeds

SECOND

Spring Lamb Burger (GF) | Savoury date jam, mint & pea pesto, gouda Fried Chicken Sandwich | Sweet & Savoury Sauce, Kale & Pickled onion slaw, house potatoes Mushroom Pasta (Veg) | Marinated and Slow cooked Mushrooms, onions, thyme, parmesan Fishermans Pie | Creamy fish stew with peas and carrots topped with Crispy Phylo

DESSERT

Warm Butter Tart with Ice Cream Local Cheese Plate Cheesecake with Berry Compote

