

DRINK

Glass of House Rosé, Prosecco, or Schooner of House Beer/Cider



select from one main per person

TASMANIAN PAN SEARED SALMON

Crispy skin pan-seared salmon on a bed of freekeh and vegetable salad with citrus crème fraîche dressing.

300G PORTERHOUSE

Char-grilled Australian Yearling beef, grass fed from Gippsland Pura.

Served with truffled mash and a mixed leaf salad with balsamic dressing.

Select your choice of sauce: Creamy Peppercorn, Creamy Mushroom,

Red Wine Jus, Gravy, Béarnaise or Garlic Butter.

300G CHAR-GRILLED PORK SCOTCH (G)

Pork scotch fillet char-grilled and served with beetroot chutney, our secret seasoned fries and Salad. Select your choice of sauce:

Creamy Mushroom, Creamy Peppercorn, Red Wine Jus or Gravy

DESSERT

select from one dessert per person

MILK CHOCOLATE GANACHE (V)

NEW YORK STYLE CHEESECAKE (V)

VEGETARIAN & VEGAN OPTIONS AVAILABLE ON REQUEST.

(G) Gluten Free (V) Vegetarian





