

JULY

CHEF'S PLATES

ENTRÉE

BUTTER CHICKEN POT PIE - \$22

crispy chips

PAN SEARED SCALLOPS (G/F) - \$29

pea puree, charred chorizo, basil oil, micro herbs

CHARRED PORK SKEWERS(G/F) - \$23

julienne salad, tomato chilli relish

BEEF & PORK WONTONS (6PC) - \$25

crispy vermicelli, sweet chilli and mint dip

MAINS

EYE FILLET STEAK(G/F)- \$49

potato gratin, charred broccolini, dutch carrots,
shiraz thyme jus, rosemary

STUFFED CHICKEN SUPREME (G/F) - \$32

pea puree, confit roma tomato, snow peas, dijon cream sauce, oregano

CONFIT DUCK LEG (G/F) - \$39

carrot and kumera puree, baby asparagus, orange and brandy
glaze, micro herbs

THAI SEAFOOD CURRY(G/F) - \$31

jasmine rice, coriander

