

November Chef's Plates

ENTRÉE

BBQ KING PRAWNS (G/F) - \$29

garden salad, baby radishes, vinaigrette

BEEF & PORK WONTONS - \$25

sweet chilly and mint dip, fried rice noodles

CHARRED CHICKEN SKEWERS (G/F) - \$25

garden salad, tomato relish

MAIN

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

*potato gratin, roasted dutch carrots, charred broccolini,
creamy mushroom jus, rosemary*

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

pumpkin puree, asparagus tips, confit cauliflower, mix berry jus, micro herbs

ROASTED RACK OF LAMB (G/F) - \$52

*pumpkin mash, baby carrots, grilled asparagus,
cranberry and shiraz jus, micro herbs*

CHARGRILLED PORK CUTLET (G/F) - \$34

*roasted chats, caramelised apples, steamed snow peas,
apple and shiraz jus, fried sage*