January Chef's Plate

ENTRÉE

HALF SHELL SCALLOPS - $29

cauliflower puree, basil oil, micro herbs

BBQ KING PRAWNS (G/F) - $29

julienne salad, baby radishes, vinaigrette

BEEF & PORK WONTONS - $27

soya glaze, crispy noodles

MAIN

EYE FILLET STEAK(G/F)- $49

potato gratin, charred broccolini, confit roma tomatoes, seeded mustard and shiraz jus, rosemary

CONFIT DUCK LEG (G/F)- $39

cauliflower puree, baby beetroots, broccolini tips, cranberry and thyme jus, micro herbs

SLOW ROASTED LAMB RUMP (G/F) - 38

kumera mash, baby carrots, grilled asparagus, plum and mint jus, micro herbs

CHARGRILLED PORK CUTLET (G/F) - $34

rosemary chats, roasted zucchini, caramelised apples, apple and sage jus, fried sage