



NOVEMBER

MENU

ENTRÉE

House made cheese and garlic bread	\$9
Smoked Salmon & Chive Tart baked with ricotta; lemon & caper berries	\$16
Bake Camembert cheese with roasted garlic, onion and honey	\$14
Prawn and avocado cocktail with a lemon dressing	\$16
Ribs & wings	\$16

MAINS

<i>Sweet potato wellington</i>	\$28
<i>Potato wrapped in spinach, mushroom, tomato, fetta and parcelled in puff pastry</i>	
<i>Moroccan Chicken & couscous salad topped with lemon dressing</i>	\$25
Barramundi with Lemon caper butter sauce	\$26
Chicken Breast with Ricotta spinach and pine nuts	\$28
Pork Sirloin with caramelised apple and spiced jus	\$28
Rosemary roasted lamb rump topped with red wine jus	\$36
350g Porterhouse steak	\$36
cooked to your liking served with a seasoned thyme & Bourbon butter	

Dessert Board available at Reception \$10 each

Cheese Board \$25