

P L A T O

Welcomes You

Local green-lipped mussels steamed in a Speights and caramelised onion broth, served with toasted ciabatta.

Risotto of arborio rice flavoured with roast pumpkin, feta and almonds, finished with freshly grated parmesan.

Autumn pumpkin, tomato and basil soup served with toasted ciabatta.

Caesar salad of organic cos lettuce with parmesan, bacon, croutons and a poached free range egg served with a traditional anchovy mayonnaise.

House-made duck liver and cognac paté served with toasted ciabatta and a duet of house chutneys.

Slow-braised pork belly with crispy crackling, matched with apple ketchup and buttered cabbage.

Pan fried chicken breast wrapped in bacon on a golden mascarpone polenta cake with sautéed zucchini, sweetened red pepper and a light pan jus.

Chargrilled sirloin, cooked to your liking on creamy mashed potato, finished with sundried tomato pesto and pinot jus.

Chargrilled eggplant baked with wilted spinach and feta on a parmesan and herb risotto, topped with tomato and mint vinegarette.

Delicious seafood chowder filled with, mussels, prawns, clams and white fish, served with toasted ciabatta.

Fresh fish fillets, pan fried and served with a cucumber salsa and capsicum chilli jam, accompanied by a steamed rice timbale.

Mains served with seasonal steamed vegetables.

Hot rhubarb and berry crumble served with vanilla ice cream and cream.

New York-style cheesecake made with mascarpone cheese on a sponge base, subtly flavoured with lemon zest and served with apricot compote.

Affogato — a scoop of vanilla bean ice-cream doused with a shot of espresso coffee.

Italian chocolate and almond torte served with a chocolate ganache and kissed mascarpone.

Sticky date pudding served hot with caramel sauce and hokey pokey ice cream.