

Mediterranean style capsicum and tomato soup with toasted ciabatta.

Roasted pumpkin and cavolo nero risotto, finished with feta and walnut crumb.

Local green lipped mussels steamed in a seaweed broth.

Duck liver pate and pork terrine served with toasted ciabatta and house chutneys.

Crispy pork belly served on a salad of fresh greens and apple tossed through aioli.

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Sirloin steak cooked to your liking, topped with a garlic, tarragon and mushroom jus, served on mustard mashed potatoes.

Fresh sole fillets, pan-fried and served with capsicum chilli jam, avocado and tomato salsa and sushi rice.

Chicken breast marinated in paprika and garlic, pan seared, roasted and served on roast potatoes with a romesco sauce.

Seafood chowder, filled with vegetables, mussels, clams, white fish and prawns, served with toasted ciabatta.

Seasonal winter vegetables stuffed with black bean, corn and rice salsa, roasted and served with crispy polenta and a green salad.

Mains served with seasonal vegetables

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Affogato —vanilla ice cream doused with a shot of espresso.

Chocolate and raspberry brownie topped with chocolate ganache, berry compote, vanilla ice cream and whipped cream.

Warm berry and apple crumble served with cream anglaise and vanilla ice-cream.

Sticky date pudding topped with caramel sauce, vanilla ice-cream and whipped cream.

Chocolate mousse.

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