

Mains:

Main Risotto

with baby spinach, goats' cheese, portobello mushrooms and horseradish gremolata (gf) vegan on request

Taco Salad

Spinach tortilla basket filled with baby greens, pickled beetroot, pumpkin, candied walnuts, goat's cheese, apple cider vinaigrette, tahini and taameya (gf) vegan on request

Pork Belly

Cheddar mash, broccoli and toasted almonds, finished with Oporto berry sauce (gf on request)

Chargrilled (Ribeye) Steak

200g ribeye (cut may vary due to availability) – cooked medium rare, hand-cut chips, chimichurri salsa and a Dijon aioli slaw (gf)

Chicken Breast Milanese

Crumbed chicken breast topped with fresh tomato sauce and melted cheese, served with bulgar wheat and a fresh seasonal salad with capsicum and aioli

Market Fish

Sole served with seasonal veg, salad, guasacaca and a lime hollandaise

Desserts:

Crumble

w/ vanilla ice cream

Flourless Orange Cake

With candied orange peel & coconut yoghurt (gf)

Affogato

Chocolate & vanilla ice cream, espresso shot, turrón

TWO COURSE \$50