
\$50 Main & Dessert

Mains

Angus Pure eye

fillet resting on a garlic potato mash, portobello mushroom, béarnaise and red wine jus

Free range

chicken breast stuffed with mozzarella and spinach. Dauphinoise potato, roast vine tomato, mushroom and bacon sauce

Pan roasted

fish of the day with saffron infused potatoes, courgettes and braised fennel. Finished with a crustacean sauce and sauce vierge

House

made potato and parmesan gnocchi with cherry tomatoes, pumpkin, spinach and sage beurre noisette

Desserts

Honey and yoghurt panna cotta with spiced infused poached pear

Sticky

date pudding with butterscotch sauce & vanilla bean ice cream

Crème Brulee, shortbread & raspberry sorbet