

RESTAURANT MONTH

\$70 for 3 courses

\$55 for 2 courses

Entree

Roasted Carrot & Coconut Soup
served with an artisan ciabatta roll
Glass of Paddy Borthwick Riesling: \$12

Jack Daniels Smokey BBQ Bourbon Pork Ribs
Glass of Te Kano Kin Pinot Noir: \$13

Main

Mushroom & Truffle Ravioli (V)
finished with baby spinach, Parmesan & Truffle Oil
Glass of Te Kano Kin Chardonnay: \$15

Angus Prime Eye Fillet 200g (NG)
served with heritage carrots, agria potato mash, charred broccolini &
salsa verde
Glass of Elephant Hill Syrah 2020: \$15

Dessert

Chocolate Texture
served with chocolate cream, strawberries soaked in Prosecco, chocolate
soil & chocolate toffee ice-cream
Glass of Divici Rose Prosecco DOC: \$13

Mixed Berry Layered Cake
strawberry mousse layered on vanilla sponge with white chocolate
finished with Black Doris Plum Sorbet
Glass of Divici Rose Prosecco DOC: \$13