

Trade Dinner

Entrée

Mushroom and Parmesan Arancini Balls \$15

Smoked Fish Chowder with fresh Mussels \$15

Ham hock terrine & Cheese of the day \$18

Twice Baked Souffle, warm salad of broccoli, almond and mint (Veg). \$18

Mains

Fresh Fish of the day with Potato gratin, Asparagus & Lemon Caper Sauce \$35

Grilled Ribeye with Spinach, Roast Tomato & mushroom sauce \$35

Sundried Tomato and Spinach Fettuccine \$26

Lamb rump with parsnip puree, Purple Carrots, baby carrots & Jus \$28

Pork Belly with salad of fennel, apple and watercress (gf). \$26

Asparagus and broad bean risotto (gf, Veg) \$28

Sides

Fat Chips (Hand cut) \$9

Roasted cauliflower & sultanas w pumpkin seeds \$9

Butternut Squash Fritters \$9

Dessert

Cheesecake with berry compote & sorbet \$15

Chocolate Fondant with Vanilla bean ice cream \$15

Coffee Creme Brulee \$15

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