

## MENU

### ENTRÉE

- Salt and Pepper Calamari with salad greens + black bean dressing
- Twice Cooked Pork Belly with Chinese Master stock + apple puree
- Tasmanian Rock Lobster Paté with grilled sourdough
- Gnocchi with Cheddar, peas, capsicum + parsley

### MAIN

- Tasmanian Crispy Skin Salmon with burnt orange glaze, citrus confetti, greens + mash
- Chicken Breast pocketed with creamed leeks, bacon, parmesan + bubble & squeak
- Mushroom Risotto with rocket + parmesan
- Porterhouse Steak 300g with roasted potatoes - *Sauces: Peppercorn or Mushroom*

### DESSERT

- Warm Soft-Centered Chocolate Pudding with cream + ice cream
- Sticky Date Pudding with vanilla bean ice cream + cream
- Hokey Pokey Ice Cream with Maltesers + a shot of Baileys
- Turkish Delight Panna Cotta with rose syrup, pistachio + fairy floss

Please inform us of any food allergies or dietary requirements.  
For large group bookings – only one bill per table will be issued. Set menu - \$60 per person.