



#### FRESH SEAFOOD MEDLEY

NSW tiger prawn, Sydney Rock Oyster, smoked salmon, lemon and mesclun salad with cocktail sauce *Gf, Lf* 

OR

CARAMELISED ONION, BRAISED FENNEL POTATO CUP with roasted truss cherry tomato, balsamic glaze Gf, Vg, Ve

# OPTIONAL CAVIAR

Chef's Selection of freshwater salmon caviar, Yarra Valley, VIC Paired with your entree - \$80

RIVERINA LAMB RUMP

Main (purse

with buttered mash, roasted shallots, roasted tomato, raisin jus Gf

OR

LEMON THYME CHICKEN BREAST with bacon and leek colcannon, greens, red wine jus *Gf. P* 

OR

PUMPKIN, SPINACH, CHICKPEA PITHIVIER (PEATS RIDGE) maple pumpkin, glazed eschalots, asparagus, roast capsicum coulis Ve, Vg

Dessert

# CHOCOLATE RASPBERRY COCONUT PEBBLE

raspberry jelly and dark chocolate coconut mousse encased in a dark chocolate glaze sitting on a crunchy chocolate base  ${\it Vg}$ 

# COFFEE STONE

moist chocolate flourless cake with a soft caramel hazelnut centre, coffee mascarpone mousse encased in a chocolate shell  ${\it N}$ 

 $G\!f$   $L\!f$   $V\!g$   $V\!e$  N P Gluten free lactose free vegan vegetarian contains nuts contains pork



Beverage Menn

# SPARKLING WINE

Peg&Bull Premium Prosecco - \$13 Glass

# PREMIUM CHAMPAGNE

Bollinger Special Cuvée NV Aÿ, Champagne (France) \$150

# WHITE WINE

Pocket Watch Pinot Gris 2019 (Central Ranges) - \$13 Glass Robert Stein Farm Series Riesling 2019 (Mudgee) - \$13 Glass Silkman Chardonnay 2018 (Hunter Valley) - \$16 Glass

#### **RED WINE**

Luna Rosa Rosado Rose 2019 (Central Ranges) - \$13 Glass First Creek Botanica Pinot Noir 2018 (Tumbarumba) - \$13 Glass First Greek Botanica Shiraz - \$14 Glass

#### **BEER & CIDER \$9**

James Squire One Fifty Lashes Corona Peroni Somersby Apple Cider

# SOFT DRINKS/NON-ALCOHOLIC \$4

Selection of soft drinks & juices

#### SPIRITS \$16

Bombay Sapphire Gin
Jim Beam
Bundaberg UP Rum
Captain Morgan
House Vodka
Johnnie Walker Red
Bacardi
Galway Pipe Tawny Port

# **PREMIUM SPIRITS \$18**

Hendrick's Gin Glenfiddich Whisky Grey Goose Vodka

# **COCKTAILS \$15**

Bellini Aperol Spritz

# COCKTAILS \$18

Martini Espresso Martini Mojito



