

Main Course

RIVERINA LAMB RUMP

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

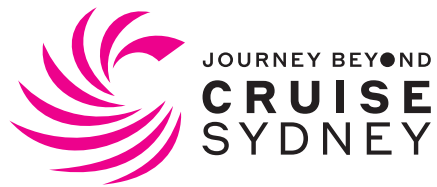
PUMPKIN, SPINACH, CHICKPEA PITHIVIER (PEATS RIDGE)

with 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 *Vg*



Beverage Menu

SPARKLING WINE

Bimbadgen Sparkling Semillon NV (Hunter Valley)

PREMIUM CHAMPAGNE

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

WHITE WINE

Pocket Watch Pinot Gris 2019 (Central Ranges)
Robert Stein Farm Series Riesling 2019 (Mudgee)
Silkman Chardonnay 2018 (Hunter Valley)

RED WINE

Luna Rosa Rosado Rose 2019 (Central Ranges)
First Creek Botanica Pinot Noir 2018 (Tumbarumba)
Tyrrell's Shiraz 2018 (Hunter Valley)

BEER & CIDER

James Squire One Fifty Lashes, Corona, Peroni, The Hills Cider Company Apple Cider

NON-ALCOHOLIC

Selection of soft drinks & juices

SPIRITS \$12

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

PREMIUM SPIRITS \$14

Hendrick's Gin, Glenfiddich Whisky, Grey Goose Vodka

COCKTAILS \$15

Bellini
Aperol Spritz

COCKTAILS \$18

Martini
Espresso Martini
Mojito

