

Celebration

\$55 TWO COURSES

\$60 THREE COURSES

**Vegetarian and dietary options available*

TASTING PLATE (gf)

roasted beetroot & Woodside chèvre

chicken roulade | pancetta | saltbush pesto

chimichurri SA king prawn | avocado crème fraîche

Free Range Chicken Breast (gf)

hand cut chips | Mont Priscilla ash cheese | broccolini | wildfire cream sauce

Cone Bay Barramundi (gf)

kipfler & asparagus salad | samphire salsa verde | finger lime

Pork Tenderloin (gf)

chimichurri marinated | pencil leek | smoky mash

sour apple chutney | muntrie jus

A TASTE OF SA

house made sorbet

fruchoc cheesecake | dark chocolate granache | vanilla bean ice-cream

apricot tart | almond crumble