

1ST COURSE

Artisan Sourdough w/ Chefs' Selection of Condiments

2ND COURSE

(Select 1 of the Following)

Potato Gnocchi
w/ Butternut Squash, Sage, Garlic & Caramelised Butter (V)
Slow Braised Beef Cheek
w/ Shiraz Glaze & Soft Polenta (GF)
Carraway Infused Salmon Fillet
w/ Chickpea, Beetroot Salad & Horseradish Scented Hung Yoghurt (GF)
Grilled Halloumi w/ Eggplant, Red Peppers,

Dukkha, Butternut Squash & Truffle/Garlic Oil Powder (V/GF)
Apple & Almond Stuffed Chicken Roulade w/ Fennel,
Granny Smith Apple, Roquette Salad, Spiced Apple Reduction (GF/LF)

3RD COURSE

(Select 1 of the Following)

Baked Vanilla Cheesecake
w/ Winter Berry Compote
Warm Chocolate Fudge Brownie
w/ Espresso Gelato, Peanuts & Caramel (GF)
Dark Chocolate & Coconut Panna Cotta
w/ Raspberry & Lime Glaze (GF)



