



TABLE D'HOTE MENU

Two course \$49 | Three course \$59

ENTRÉE

CORELA PEAR & BLUE CHEESE SALAD

mixed leaves, candied pecan, caramelised balsamic, fresh mint (gf, vego)

2022 Woodvale Watervale Riesling Clare Valley SA \$15 (gf)

CRISPY PORK BELLY BAO

shredded carrot, green onion, kimchi, Korean BBQ sauce

2022 Dols Pinot Noir Yarra Valley VIC \$16 (gl)

SEARED SCALLOPS

celeriac puree, cucumber, crystalised lemon, tomato oil (gf)

NV Astoria Tiemo Treviso Prosecco Veneto ITA \$15 (gl)

MAIN

BARRAMUNDI FILLET

coconut and lemongrass broth, forest mushrooms and bok choy (gf)

2022 Stella Bella Chardonnay Margaret River WA \$16 (gl)

PAN FRIED POTATO GNOCCHI

12hr braised lamb shoulder ragout, fresh herbs, rocket pesto and parmesan

2021 Stella Bella Cabernet Merlot Margaret River WA \$15 (gl)

RAS EL HANOUT SPICED GRILLED CAULIFLOWER STEAK

fried rice, broccolini and tomato, tzatziki dressing (gf, vegan option)

2022 Stella Bella Chardonnay Margaret River WA \$16 (gl)

DESSERT

ICE CREAM SUNDAE, TRIO OF HOUSE-MADE ICE CREAM

whipped cream, glace cherries, shaved chocolate, chocolate sauce, berry coulis, wafer biscuits (gf)

Espresso Martini \$18

CHOCOLATE PUMPKIN CHEESECAKE

rich dollop cream, macerated strawberries, lace tuile (gf)

Affogato \$16

SELECTION OF AUSTRALIAN CHEESE

served with crackers, quince paste and grapes (gfo)