



April Mid-Week Dinners

Wednesday + Thursday Nights

3-Course Menu \$39 per person

Entrée

House-Made Chicken Parfait, Roasted Local Figs, Pedro Ximenez, Native Pepperberry

Beetroot Cured Ora King Salmon, Blood Orange Gel, Pickled Fennel, Toasted Rye

Zucchini + Nettle Veloute, Crème Fraiche, Olive Oil, Born + Bread Sourdough

Main

Confit Aylesbury Duck Leg, Braised Du Puy Lentils, Pancetta, Parsnip, Apple + Duck Jus

Seared Yellow Fin Tuna, Potato + Green Bean Salad, Quail Egg, Olive Tapenade

Saffron + Pea Risotto, Grilled Baby Leeks, King Mushroom, Parmesan Crisp

Dessert

Grand Marnier Crème Caramel, Crostoli

Belgium Chocolate Fondant, Raspberry Sorbet

Drysdale Saltbush Ash Goat's Chev, Red Cabbage Puree, Apple, Sourdough

Entertainment Cards + other discounts cannot be used with this menu

***Please note this is a sample menu only. This menu is subject to change due to seasonal availability on the day. Thank you.**