



Starters

Seared North Atlantic scallops with cauliflower puree, pancetta, lemon & chive butter

Carpaccio of beef, warm shiitake mushrooms salsa, egg yolk, soft herbs

Fennel & lemon soup, sourdough

Mains

Angus beef eye fillet, polenta, green beans, slow roasted portabello mushrooms with garlic butter & herbs

Humpty Doo barramundi, shaved fennel, wilted rocket, kipfler potatoes & hollandaise

Mittagong tunnel mushroom risotto, aged parmesan

Pudding

Sticky date pudding with warm butterscotch sauce and vanilla bean ice-cream

Bitter chocolate tart, with strawberry compote

Winter apple crumble with double cream

2courses \$55 3 courses \$70

if you have a food allergy please notify one of our waitstaff