

## ENTRÉE

### FROM THE PADDOCK – (g, d)

Crispy pieces of pork belly, tossed with roquette, spices and a lime and caramel sauce.

### FROM THE GARDEN – (v)

Marinated field mushroom, baked goats cheese finished with fried enoki mushroom and truffle oil

### FROM THE SEA - (g, d)

Baby squid, school prawns, calamari and prawns dusted lightly and fried to perfection, served with lime aioli

## MAINS

### FROM THE GARDEN – (v)

Trio of home-made spinach, potato, and sweet potato gnocchi, served in a burnt butter and sage sauce

### FROM THE SEA

Pan seared Murry cod served with kefla potatoes, asparagus finished with a creamy seeded mustard sauce

### FROM THE PADDOCK – (g)

Braised beef cheek served with creamy mash potato, and seasonal vegetable

### FROM THE COUPE

Chicken breast stuffed with goat's cheese, sundried tomatoes, and spinach wrapped in bacon served with creamy mash potato, and seasonal vegetable

## DESSERT SERVED ALTERNATE

Passionfruit panna cotta, fresh berries white chocolate shards and Persian fairy floss  
or

Pecan Pie, cinnamon ice-cream, butterscotch sauce

\$85.90 pp

## KIDS

(\$30 Per Person)

## ENTRÉE

Penne Bolognese or Penne Napoletana

## MAIN

Chicken nuggets with Chips or Fish N Chips

## DESSERT

Vanilla Ice Cream with topping