

JUNE SPECIAL – MAIN, DESSERT & A GLASS OF WINE – \$50

MAINS

Market Fish – Jerusalem artichoke purée, black garlic, mixed mushroom & smoked parmesan foam (GF)

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Seared duck breast, blood orange sauce & chestnut purée served with roast parsnip and heirloom carrot with sautéed cabernet kale (GF)

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Green Goddess Salad – Poached chicken, avocado, bacon, sweetcorn, cherry tomato & basil (GF)

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House-Made Pesto Tagliatelle – Classic tomato sauce, smoked parmesan (V)

DESSERT

Apple & wild berry crumble with vanilla bean ice-cream

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Bombe Alaska – Coconut & mandarin, kaffir lime gel & aquafaba meringue (GF) (VG)

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Belgian chocolate mousse, praline, raspberry coulis, & wildberry sorbet

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Carrot cake with praline mousse, caramel glaze, cream cheese foam served with apricot & carrot sorbet

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House selection of three sorbet (VG,GF)