

MENU

APPERTISER

ENTREE SHARE PLATTER
W/ VARIETY OF STARTER NIBBLES

MAIN

ALTERNATIVE SERVE - SET MENU

ROAST FREE RANGE CHICKEN BREAST
W/ CORN, LEEK & PEA RISOTTO, THYME JUS &
SWEET POTATO CRISPS GF BAKED

GIPPSLAND LAMB RUMP
W/ ROAST BEETROOT, SMOKED GARLIC
POTATOES & ROSEMARY PORT GLAZE GF

RISOTTO OF WILD MUSHROOMS
W/ LEEK, CORN, PEA & AGED PARMESAN
CHEESE GF, VEGAN OPTION
(AVAILABLE ON REQUEST ONLY PRIOR TO YOUR
BOOKING)

DESSERT

ALTERNATIVE SERVE - SET MENU

MINI PAVLOVAS
W/ WHIPPED VANILLA CREAM, SEASONAL FRUIT
& SHAVED CHOCOLATE GF

STICKY DATE PUDDING
W/ WARM BUTTERSCOTCH SAUCE & KING
ISLAND DOUBLE CREAM

DRINKS MENU

SPARKLING WINE

ALLGIANCE KINDRED SPARKLING CUVEE NV

RED WINE

RIDDOCHCOONAWARRA SHIRAZ 2020

DISTANT SOUTH TASMANIAN PINOT NOIR 2019

WHITE WINE

LOBSTER REEF SAUVIGNON BLANC 2020

MT YENGO 'VINES OF THE EARTH' PINOT GRIGIO
2021

BEER

JAMES SQUIRE CHANCER AMBER ALE

JAMES SQUIRE 150 LASHES PALE ALE

HAHN PREMIUM LIGHT

NON-ALCOHOLIC

VARIETY OF SOFT DRINKS AND JUICES
AVAILABLE