



Dinner Menu

STARTER

- COUNTRY VEGETABLE SOUP (GF / DF / V / VG) - SERVED WITH WARM ROLL * & SALTED BUTTER
(Onion, celery, leek, carrot, pumpkin, potato, zucchini, beans, celeriac, borlotti beans, swede, tomatoes, water, herbs, salt, pepper)
- POTATO ROESTI (GF / DF) – SERVED WITH GARNISH GREENS & SPICY EGGPLANT CHUTNEY
(Potato, egg, spring onion, onion, salt & pepper)
- MUSHROOM RISOTTO (GF) – SERVED WITH GRATED PARMESAN
(Mushroom, oil, spinach, onion, garlic, rice, butter, white wine, water, parmesan, cream, salt & pepper, parsley)

MAIN

- THAI CHICKEN CURRY (GF / DF) * – SERVED WITH STEAMED WHITE RICE GREEK YOGHURT
*(Chicken thighs, onions, garlic, ginger, lemongrass, coriander, cumin, kaffir lime, green curry paste – **contains shrimp**)*
- HEARTY HIGHLANDS LAMB SHANK (GF) * – SERVED WITH PEA-POTATO MASH & STEAMED VEGETABLES
(Lamb shank, oil, onion, carrot, tomato paste, crushed tomato, port, red wine, salt & pepper, basil, garlic)
- MARINADE PORK BELLY (GF) * – SERVED WITH PEA-POTATO MASH & STEAMED VEGETABLES
(Pork belly, soy sauce, star anis, cinnamon, cloves, pimento, aniseed, bay leaves)
- TASMANIAN SALMON (GF)* – SERVED WITH GARLIC-POTATO MASH & STEAMED VEGETABLES
- WARMING CENTRAL PLATEAU VEGETABLE CURRY (GF / DF / V / VG) – SERVED WITH STEAMED WHITE RICE
(Seasonal vegetables, curry powder, coriander, ginger, garlic, chilli, oil, coconut milk)

DESSERT

- APPLE CRUMBLE - SERVED WITH DOLLOP CREAM & BERRY COULIS
(Flour, butter, sugar, sultanas, mixed spices, breadcrumbs)
- PANNA COTTA –SERVED WITH SALTED CARAMEL SAUCE, CRUSHED LINSEED, SUNFLOWER & ALMOND
- SPICED RUM FRUIT COMPOTE (DF / GF / V / VG) CREAM
(Mixed dried fruits, sugar, orange, lime, rosemary, bay leaves, cinnamon, cloves, black peppercorns, vanilla bean, dark rum)
- CHOCOLATE MOUSSE – SERVED WITH DOLLOP CREAM & RASPBERRY COULIS

Two courses: \$59.00 Three courses: \$74.00

Dinner service starts at: 6:30 pm