

Thursday Date Night Menu

\$50.00 per couple

Entrée

(Shared entrée)

Charred Flatbread (VV)

With peanut, coriander seed hummus and lemon, beetroot, feta dip.

Mains

(Select one main course and two sides to share)

220g Slow Cooked Sticky Brisket (GF)

With braised salsify and horseradish, watercress salsa.

Grilled Whole Lemon Sole (GF)

With fried caper and burnt butter sauce.

Beetroot & Lentil Patties (GF, VV)

With pickled wild mushrooms, roast vegetables and avocado dip.

Crumbed Chicken Supreme

Stuffed with Brie cheese and garlic. Served with roast sprout. Swiss brown mushroom, crispy pancetta and candy apple puree.

Sides

Rosemary Salted Chips (GF)

With aioli.

Mediterranean Vegetables (GF, VV)

With home-made spiced tomato sauce.

Tomato Medley (GF)

With wasabi mascarpone, toasted pine nuts and herb oil.

Broccoli & Kale (GF, VV)

In sesame seed oil with toasted sunflower seeds.

Dessert

(Select one dessert to share)

Lychee and Blood Orange Sorbet (GF)

With strawberry compote and mint sugar, passionfruit gel and coconut jelly.

Profiterole & Éclair Tasting Plate

Blueberry glazed Chantilly cream profiteroles and mango glazed pastry cream éclairs with apple pearls, loose fruit and popping candy.