



TABLE D'HOTE MENU

Two course \$49 | Three course \$59

ENTRÉE

AUSTRALIAN SMOKED SALMON

fennel and walnut, fried capers, basil oil, lemon (gf)

NV Astoria Tiemo Treviso Prosecco Veneto ITA \$15 (gl)

CORONATION CHICKEN SALAD

dried apricots and raisins, toasted almonds, pappadam, spiced mayonnaise (gf)

2022 Woodvale Watervale Riesling Clare Valley SA \$15 (gf)

BALSAMIC BABY BEETROOT BRUSCHETTA

housemade garlic labna, shaved carrot and asparagus, micro herbs (vego)

2022 Dols Pinot Noir Yarra Valley VIC \$16 (gl)

MAIN

THAI YELLOW SEAFOOD CURRY WITH PRAWNS

scallops, calamari and barramundi, coconut rice, pickled cucumber (gf)

2022 Stella Bella Chardonnay Margaret River WA \$16 (gl)

SLOW ROASTED PORK BELLY

roasted butternut pumpkin, caramelised onion, zucchini, duck fat kipfler potatoes (gf)

2022 Dols Pinot Noir Yarra Valley VIC \$16 (gl)

CREAMY MUSHROOM, TARRAGON & LEEK ORECCHIETTE PASTA

tomato sugo and goat's cheese (vego)

2021 Stella Bella Cabernet Merlot Margaret River WA \$15 (gl)

DESSERT

WARM PEAR FRANGIPANE TART

vanilla bean ice cream, fresh berries (gf)

Espresso Martini \$18

ROSEWATER PANNACOTTA

pistachio and roast fig tuille (gf)

Affogato \$16

SELECTION OF AUSTRALIAN CHEESE

crackers, grapes and quince paste (gfo)