

3 course lunch menu

\$35

starter

bread

pane della casa bread with confit garlic & herb butter

mains

zucchini puffs

confit tomato and greek labneh cheese salad

king prawn fettuccini

baby spinach, cherry tomatoes, garlic, chilli and olive oil

ocean trout

grilled with a pancetta and roasted potato salad

200gm rump

beer battered chips and garden salad

dessert

grand marnier crème brulee

rich chocolate ice cream

lemon pudding

crème fraiche

sorbet

mixed chefs selection of refreshing sorbets

ashgrove vintage cheddar

served with flat bread, fruit paste and green apple

**not available with entertainment card
or public holidays/special event days**