



Summer Dining Special

Two courses \$38.00 per person
Three courses \$45.00 per person
Available Monday to Thursday Dinner

Breads

Garlic or Herb Focaccia Bread	\$5
Garlic and Chilli Pizza Bread (6 slices)	\$8
Grilled Sourdough Bread With slow roasted tomatoes, caramelized onions, olives & aged balsamic	\$7

Entrée

Sydney Rock Oysters Five oysters with champagne & shallot vinegar
Daily Soup of the Day Served with sonoma sourdough bread
Chicken Caesar Salad (Also available without chicken)
Herb Crumbed Kytren Goats Cheese (GF) (V) With charred eggplant & tomato passata

Mains

Grain-fed Beef Sirloin 250g (GF) With French fries and red wine jus
Chicken Satimbocca With prosciutto, mozzarella, sage sauce and spinach risotto
Roasted Lamb Rump (GF) With Swiss brown mushrooms, creamed celeriac puree and mint port jus
Sydney's Market Fresh Catch of the Day
Ricotta & Spinach Cannelloni (V) With pesto cream sauce with antipasto salad

(GF) - Gluten Free (V) - Vegetarian



Sides

Steamed Jasmine Rice	\$5
French Fries	\$6
Mixed Asian Greens	\$7
Daily Market Vegetables	\$7
Green Salad with House Dressing	\$8

Desserts

Flourless Chocolate Cake (GF)

Served with vanilla bean ice cream & berries

Mixed Berry Crumble

With vanilla bean ice cream

Crème Brulee

Cheese Plate

Trio of international cheeses served with lavoch and crackers

Selection of Ice Creams and Sorbets