



SHOWTIME MENU

\$52 per person for 2 courses
\$60 per person for 3 courses

TO START

Tiger Prawn Cocktail
Baby cos & salmon caviar (GF)

Twice Cooked Pork Belly
Apple & beetroot chutney, celeriac cream (GF)

Chicken Empanadas
Zesty guacamole & fresh herbs

Mediterranean Style Lentil Dip
Marinated feta & toasted pita bread (V)

AS MAIN

Free-Range Chicken Marsala
Crisp kale & prosciutto ham dust (GF)

Seared Tasmanian Salmon
Prawn skordallia & dill hollandaise (GF)

Mediterranean Style Lamb Cutlet
Celeriac puree & seasonal greens

Potato Gnocchi
Truffle pumpkin cream & charred broccolini (V)

DESSERTS

Assorted Berry Cheesecake (V)

Soft Centre Chocolate Pudding (V)

Pistachio Panna Cotta (V) (GF)

Slow Baked Lemon & Lime Tart (V)

Vegetarian (V) | Gluten Free (GF) | Vegan (VG) | Please inform staff of any dietary requirements or allergies.