

Two Courses \$30

(entrée and main **or** main and dessert)

Three Courses \$35

(entrée, main, dessert, includes coffee/tea)

Entrée

SOUP du jour VEG LG

Cheese **CIGARS**

feta, spring onion, yoghurt, lemon, garlic

Citrus cured king **SALMON**

pickled vegetables, horseradish cream, pomegranate PES LG

Main

Free range grilled **CHICKEN** breast

roasted vegetable, wild mushrooms sauce LG

Free range slow cooked **PORK** belly

roast vegetables, port wine jus LG

Pan roasted **BARRAMUNDI** fillet, warm winter salad

Olives, artichokes, orange, radicchio, balsamic glaze PES LG DF

Dessert

Sticky date **PUDDING**, caramel sauce, vanilla ice cream

Dessert of the Day (**DOD**)

CHEESE Board

A selection of artisan cheeses with accompaniments

LG = Low Gluten VEG = Vegetarian PESC = Pescatarian DF = Dairy Free

Please advise the **TEACHER** on duty of any **allergies** or **dietary** requirements. **All** food may have traces of nuts and/or gluten.

