

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 \$8

Cheese CIGARS \$10

feta, spring onion, yoghurt, lemon, garlic \$10

Citrus cured king **SALMON**

pickled vegetables, horseradish cream, pomegranate PES LG \$10

Main

Free range grilled **CHICKEN** breast

roasted vegetable, wild mushrooms sauce LG \$22

Free range slow cooked **PORK** belly

roast vegetables, port wine jus LG \$22

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

Olives, artichokes, orange, radicchio, balsamic glaze PES LG DF \$22

Dessert

Sticky date **PUDDING**, caramel sauce, vanilla ice cream \$10

Dessert of the Day (**DOD**) \$10

CHEESE Board

A selection of artisan cheeses with accompaniments \$12

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.

