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## DINNER MENU

(v) - vegetarian | (veg) - vegan

### STARTERS

**soup of the day - \$8**

**crunchy vegetable tart (v) - \$9**

green beans, carrots, mange tout, red onion and parmesan cheese

**beetroot three ways (v) - \$10**

pickled beetroot, roast beetroot, beetroot crisps and beetroot and goat cheese mousse

**baked camembert (v) - \$10**

rosemary, garlic bread and cranberry sauce

**prawn and avocado ritz - \$12**

baby herbs, pickled ginger, lemon and dijon vinaigrette

### MAINS

**vegan delight (veg) - \$14**

sundried tomato, zucchini, carrot, beetroot, shallots, balsamic

**tortellini (v) - \$18**

chestnuts, butternut, tomato, onion and beurre noisette (contains nuts)

**chicken roulade - \$18**

porcini mushrooms, fondant potato, green beans, broccoli, thyme and a carrot and ginger purée

**stuffed calamari tubes - \$20**

white wine, garlic, parsley, scallions, capers, zucchini, parmesan, lemon juice

**pork belly - \$18**

potato, hazel nuts, carrot, green beans

**roast beef fillet - \$22**

potato, mushrooms, beetroot, broccoli, carrots, green beans and demi glaze

**roast eland loin - \$22**

red wine, fondant potato, green beans, carrots and butternut

### DESSERT

**strawberry pistachio tuile - \$9**

cream chantilly and chocolate sauce

**saffron panna cotta - \$9**

meringue, praline, seasonal fruit and coulis (contains nuts)

**deconstructed Hawaiian slice - \$9**

berries, desiccated coconut, custard and granadilla

**cheese plate - \$14**

blue cheese, brie, goats cheese, cheddar, figs, biscuits and apple jam