

FIREPIT

MEAT & SEAFOOD

\$75 PER PERSON

Choice of 1 entrée, 1 main and 1 dessert
Complimentary one pan olive bread for the table

ENTRÉE

- Stracciatella, butternut squash, smoked mushroom, hazelnut **V GF**
- Atlantic salmon ceviche, chilli, radish, coriander, trout roe **GF DF**
- Lolligo squid, sweet & sour cherry tomatoes, ink sauce **DF**
- Wood-fired yamba prawns, garlic & pernod butter **GF**
- Roast bone marrow, parsley, pickled onion, capers **GF DF**

MAIN

- Wood-fired cauliflower, tahini dressing, burnt chilli butter **V GF**
- Atlantic salmon fillet, salsa verde, charred lemon **DF**
- Seafood paella, prawns, mussels, clams **DF**
- Lamb ragu, casarecce pasta, kalamata olives, parsley
- Angus beef scotch fillet 350g, fire roasted broccolini **GF DF**
- Chateaubriand for two - roast eye fillet +\$20 **GF DF**

DESSERTS

- Fine apple tart, vanilla bean ice cream **V**
- Chocolate fondant, spiced cherries, vanilla mascarpone **V**
- Crème catalan, demarera syrup **V GF**
- Basque cheesecake, sherry poached pears **V**

SIDES \$10 EACH

- Shredded cabbage, parmesan, chardonnay vinaigrette **V GF**
- Village salad, tomato, cucumber, capsicum, olives, feta cheese **V GF**
- Grandma's carrots **V GF**
- Mac & cheese **V**
- Duck fat roasties, rosemary salt **GF DF**
- Chips **V GF DF**

V - Vegetarian **GF** - Gluten Free **DF** - Dairy free
10% surcharge on Sunday & Public Holidays