



# 3 COURSE MENU FOR \$49

SUNDAY TO THURSDAY. 5:30PM - 9PM.

## 1ST COURSE

**Goldfish Bowl 20% Rye Sourdough** *Grilled w/ Dukkah, Olive Oil & Balsamic (\*V)*  
(Gluten Free option available for 2 dollars extra)

## 2ND COURSE

(choose one of the following)

**Pea & Sweet Corn Risotto**  
*w/ Parmesan, Baby Spinach & Truffle Oil (GF/V)*

**Warm Japanese Fusion Salmon Salad**  
*w/ Sautéed Bok Chow, Rice, Wasabi Spiced Mayo & Sesame (\*GF)*

**Slow Cooked Beef Cheek Tagine**  
*w/ Bean and Lardon Cassoulet, Polenta & Gremolata (\*GF)*

**Chicken Confit**  
*w/ Paris Mash, Green Beans & Sassy Chimichurri (\*GF)*

## 3RD COURSE

(choose one of the following)

**"The Favourite" Sticky Date Pudding**  
*w/ Vanilla Black Sesame Flecked Ice Cream, Chocolate Crumbs & Brandy Toffee Sauce*

**Vanilla Bean Crème Brûlée**  
*Ginger Snap Tuile w/ Fig & Mascarpone Ice Cream (\*GF/NT)*

**Flamed Copacabana Banana**  
*Torched w/ Caramelised Walnut, Vanilla Ice Cream & Butterscotch Caramel Sauce*

**Chef's Choice**  
*Assiette of the Day*

## SIDE DISHES

Chunky Chips w/ Sea Salt & Aioli (DF/V)	Sml 8	Lge 15
Green Butter Beans (GF)	Sml 8	Lge 15
Country Garden Slaw (GF/V)	Sml 8	Lge 15
Garden Fresh Melange of Vegetables (GF//DF/V)	Sml 8	Lge 15
Seasonal Mesclun Salad (GF/DF/V)	Sml 8	Lge 15
Duck Fat Chat Potato (GF)	Sml 8	Lge 15
Roquette, Vine Tomato, Avocado & Corn Salad (GF/DF/V)	Sml 8	Lge 15
Paris Mash (GF)	Sml 8	Lge 15