



ENTREE	<i>Prawns with Celery and Quinoa</i>	\$20
	<i>Lamb Rump with Eggplant and Capsicum</i>	\$20
	<i>Rabbit Linguini with Sage</i>	\$20
<hr/>		
MAIN COURSE	<i>Gnocchi with Garden Herbs, Flowers and Olive</i>	\$26
	<i>Atlantic Salmon with Tomato and Yabbie</i>	\$36
	<i>Lara Rabbit with Peas and Carrots</i>	\$36
	<i>'Sher' Wagyu Rump with Mustard and Tomatoes</i>	\$36
	<i>Ox Cheek with Tomatoes and Serrano Ham</i>	\$36
<hr/>		
DESSERT	<i>Strawberries with Vanilla and Berries</i>	\$16
	<i>Chocolate Fudge with Rhubarb and Gin</i>	\$16
	<i>Pithivier with Apple, Quince and Caramel</i>	\$16
	<i>Selection of Ice Creams and Sorbets</i>	\$16
<hr/>		
	<i>Allpress Coffee or T2 Teas with Petit Fours</i>	\$5