

Entrees Chicken Liver Pate Blackberry chutney, cornichons, toasted sourdough

Salt & Pepper Calamari (GF, not celiac) Pickled cucumber and herb salad, aoili, lemon

Grilled King Prawns With preserved lemon and herb butter and pickled jalapeno

Salmon Ceviche Avocado, cucumber, chilli, lime dressing

Plant Based Gnocchi Pomodoro sauce, basil pesto

Clevedon Oysters Served natural or tempura ½ dozen

Mains

Scotch Fillet Steak (medium rare) served with thrice cooked chips, seasonal greens, port wine jus

Porchetta

Rolled pork belly, seasoned with fennel and herb, spiced apple compote, Mustard mash seasonal greens, marsala jus

Fish of the Day Market fish - ask wait staff for chef's creation today

Chicken Breast (GF) Parmesan cream sauce, spinach, mushrooms, crispy pancetta, pome puree

Lamb Rump (medium (GF) Bean and Pea puree, potato gratin, peas, mint jus, za'atar

Desserts

Tiramisu Lady finger sponge soaked in espresso, mascarpone cream, cocoa dust

Banoffee Pie Fresh banana, caramel, coffee cream, cookie crumble

Trio of Sorbets Chefs ever changing variety

Cheeseboard Local and international cheeses, fig jam, toasted nuts, toasted sourdough