

STARTERS

Soup of the day with farmhouse bread

(V) French onion soup with Coolea cheese and croutons

Salt cod croquette, red pepper escabeche, tarragon yoghurt and cucumber salad

(v) Toonsbridge mozzarella, heirloom tomatoes, basil, yellow beet pickle, kale pesto, tomato vinaigrette, polenta croutons

Chicken liver parfait, plum and anise chutney, hazelnut toast

MAIN

Roast marinated chicken breast with apricot stuffing, braised red cabbage, roast veg, creamy mash and gravy OR with roast sweet potatoes, giant cous cous, chickpeas, tomato, mint and feta, tzatziki yoghurt

Seared sea trout, coconut, lentil and mung bean dahl, calamari, green papaya chutney
Slow cooked Crowe's bacon collar, mustard glaze, scallion and potato cake, carrot purée, and braised Hipsi cabbage

Crispy torn ham hock salad, red sauerkraut, boiled egg, new potatoes, little gems, apple and fennel dressing

Miso glazed chicken salad, cashew nuts, ginger, green beans, scallions and local leaves

(v) Beetroot, walnut and feta cakes, fondant sweet potato, carrot hummus, pickled apple and watercress

DESSERTS

Amaretto crème brulee with a gingernut cookie

Mango sorbet with fresh fruits

Chocolate and honeycomb brownie with salted caramel sauce and vanilla ice cream

Rhubarb and Marmalade and vanilla bread and butter pudding with custard and whipped cream

Tea or Coffee