



FIXED PRICE DINNER MENU (SAMPLE)
AVAILABLE TUESDAY - THURSDAY

ENTREE

**HOT SMOKED SALMON PATE,
AVOCADO MOUSSE, TOASTED CROUTES**

SOUPE DU JOUR

**FRESHLY SHUCKED TASMANIAN OYSTERS (3)
WITH LEMON**

MAIN

**BEER BATTERED FISH AND CHIPS,
GREEN SALAD, TARTARE SAUCE**

**PROSCIUTTO WRAPPED CHICKEN,
MUSHROOM DUXELLE, SEASONAL VEGETABLES**

**HANDMADE FETTUCINI, SPICED LAMB RAGOUT,
PECORINO**

DESSERT

**ETON MESS - SMASHED MERINGUE,
BERRIES AND CREAM**

**CHOCOLATE PATE, CREME ANGLAISE
AND TOASTED BRIOCHE**

**BURNT BUTTER AND RASPBERRY
FINANCIER, VANILLA BEAN ICE CREAM**

2 COURSES \$35 / 3 COURSES \$45

**NOT AVAILABLE IN CONJUNCTION WITH ANY
OTHER OFFER.**



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