

# Dinner menu

## Entrees \$18

Triple cooked pork belly, lime glaze, fennel, onion, fragrant herbs

Terrine of chicken & chorizo, baby figs, salsa verde & walnuts

Caramelised scallops, carrot puree, vanilla foam, fried leek

Escabeche of prawns, with cherry tomato, asparagus & saffron

Endive, beetroot, goats cheese & green bean salad, blueberry vinaigrette

## Mains \$35

Crisp skinned ocean trout, herb crushed kipflers, sauce vierge, fried basil

Pan roasted kingfish, carrot & coriander pappardelle, baby carrots, asparagus, passion fruit sauce

Manning valley beef fillet, beetroot puree, wilted greens, split truffle vinaigrette

Grain fed lamb loin, jus Provencal, ratatouille, basil tortellini

Kurobuta pork cutlet, colcannon potato, red cabbage, sauce bercy

## Sides \$7

Mixed green

Mesclun salad

Herb kipflers

Rocket & parmesan salad

## Desserts \$13

Strawberry & raspberry trifle, kahlua, crème fraiche & honeycomb

Banana brulee, almond biscotti

Warm chocolate tart, coconut ice cream

Comboyne washed rind cheese, oat cakes & quince

Sticky toffee pudding, caramel sauce