



# Show Dining Menu

## 2 course main & dessert

Member - \$40

Non-member - \$45

### Mains

- Aromatic mahogany pork belly with jasmine rice and stir-fried greens
- Twelve-hour slow roast beef, creamy potato mash and buttered green beans with smoked onion purée
- Salmon fillet, with citrus butter, pea purée and torched chat potatoes, finished with horseradish cream
- Tomato tarte tatin with smoked goats cheese and fresh salad (v)

Includes bread roll and butter

### Dessert

- Ginger panna cotta with caramelised apple and almond biscotti
- Chocolate tart with sour cherries and crème anglaise
- Caramel banana pudding with double cream

We cater for special dietary requirements, including vegan, gluten free please request at time of booking

V = Vegetarian