



Show Dining Menu

2 course main & dessert

Member - \$40

Non-member - \$45

Mains

- Aromatic Mahogany Pork Belly, with Jasmin rice & stir-fried greens
- Twelve Hour Slow Roast Beef, with braised cabbage, torched chat potatoes, with a hollandaise cream & smoke onion puree
- Salmon fillet, with citrus butter, pea puree & torched chat potatoes, with a horseradish cream
- Ricotta Dumplings, with a pumpkin/basil puree & butter mushrooms (v)

Includes bread roll & butter

Dessert

- Ginger Panna cotta, with caramelized apple & almond biscotti
- Chocolate Tart, with sour cherries & crème anglaise
- Caramel Banana Pudding with double cream

We cater for special dietary requirements, including vegan.

All meals can be made gluten free.

Vegetarian meals can be made vegan at time of booking.