



MENU

ENTREES

CRISPY SLOW COOKED PORK BELLY, CAULIFLOWER PUREE AND ROASTED
PEARS, SAGE, JUS (GF, DF)

CHICKEN TENDER CAESAR SALAD, CROUTONS, PARMIGIANO REGGIANO,
BACON

MAINS

SLOW COOKED LAMB SHOULDER WITH TOMATO RAGU AND SALSA VERDE
(GF, DF)

WHOLE SIDE OF SMOKED SALMON, YOGHURT, LEMON, CAPER BERRIES
(GF)

BEEF SCHNITZEL, KIPFLER POTATOES, CHIVES, MUSTARD SAUCE

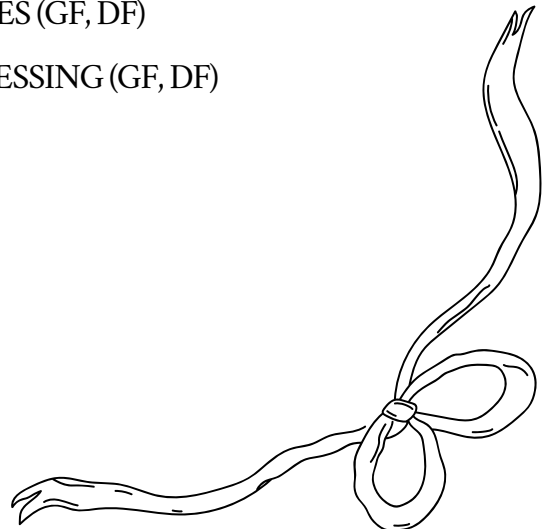
SIDES

ROCKET AND PEAR SALAD WITH PARMESAN CHEESE (GF)

MIXED ROAST ROOT VEGETABLES (GF, DF)

ASIAN GREENS, SOY AND SESAME DRESSING (GF, DF)

C / J





DRINKS

WHITE

COUNTERPOINT PINOT GRIGIO

RED

COUNTERPOINT SHIRAZ

SPARKLING

THE DUCHESS CUVEE

BEER

VICTORIA BITTER

CARLTON DRAUGHT

CARLTON DRY MID STRENGTH

COCKTAIL

FRENCH MARTINI

AMARETTO SOUR

ESPRESSO MARTINI

F & M

