

Chefs Selections.

Lamb Forequarter Chops

served with home style mash potato, rosemary jus and minted peas \$22.95

Wagyu Beef Burger

100% wagyu beef patty served on a toasted sourdough bun with crisp coleslaw, tomato & bean salsa, melted brie cheese served with a side of chips & aioli \$19.95

- suggested wine: Jim Barry The Cover Drive Cab Sav

Crispy Skin Duck Salad

crispy skin duck breast shredded and tossed with witlof, watercress, toasted almonds, figs & a lemon vinaigrette \$20.95

Lemon & Chilli Octopus Linguini

char grilled lemon and chilli octopus tossed through linguini with spinach, roasted garlic & cherry tomatoes \$18.95

White Chocolate Mousse

served with raspberry coulis and chocolate dipped strawberries \$8.95