



3-Course Menu \$59.95

Entrée: Stuffed Mushrooms \$22^(GF)

field mushroom stuffed with spinach cream cheese, pangrattato and cheese on sriracha mayo, feta and grilled corn, decorated with baked parmesan

Main: Crispy Chicken Breast \$31^(GF)

stuffed with spinach and avocado cream cheese served on truffle mash, sage sauce on beetroot puree and grilled asparagus

Dessert: Poached Pear \$14^(GF)

served with maple toasted nuts, whipped cream, coulis and biscoff crumble

Drinks Special

Peel Estate Verdelho \$28

2020, 15.0%, Western Australian

Cocktail

100% Italian Spritz \$16

SANMARTINO PROSECCO DOC

Choose your organic flavour from Italy:

FIORI DI SAMBUCO (Elderflower)

AMARENA (Wild Cherry)

APEROL (Orange)

(GF) – Gluten Free

10% surcharge applies on public holidays