



SEASONAL SET MENU

Traditional Split Pea & Ham Soup with Crusty Bread

OR

Blue Cheese and Sweetcorn Croquette with Herb Salad *g/f*

OR

Cauliflower Fondue with Biltong Crackling *g/f*

Baked Sweetlip Fillet with Pesto Crust and
a Mussel, Vegetable Chowder *g/f*

OR

Pappardelle of Roast Beetroot & Pumpkin with Bocconcini
and Baby Spinach *df*

OR

Red Thai Beef Curry with Sticky Rice *df, gf*

Rich Chocolate Jaffa Mousse with Cointreau and Orange Jelly

OR

Caramelised Banana Dumplings with Butterscotch Sauce &
Vanilla Ice Cream *gf*

OR

Brie with Dried Fruit, Fig Chutney and Crackers

2 COURSE \$34.00

3 COURSE \$43.95