



SEASONAL MENU

ENTRÉE

11.95

Mediterranean Roast Red Pepper & Tomato Soup
with Vegan Bread *v, vegan*

OR

Fondue of Polenta and Blue Cheese with Chorizo *gf*

OR

Duck Liver Pate with Fig & Shiraz Chutney & Crusty Flat Bread *gf*

MAINS

24.75

Salmon & Crab Sausage with Crushed Smoked Potatoes,
Apple & Avocado Salad *gf*

OR

Pumpkin, Mushroom & Sage Arancini (Risotto Balls) with
Grilled Vegetables and Pine Nut Salad *v, vegan, gf*

OR

Confit Pork Shoulder with Grain Mustard Mash & Prune Jus *gf*

DESSERT

11.95

FG's Chocolate & Bailey's Bruleé gf

OR

Camel Milk & Vanilla Bean Panna Cotta with Rhubarb *gf*

OR

Local Cheese with Dried Fruit, Nuts and Crackers