

Accompaniments

ARTISAN SOURDOUGH ROLL

Main Course

RIVERINA LAMB RUMP

with pea puree, slow roasted tomato, pomme puree, demi-glaze *Gf*

OR

LEMON THYME CHICKEN BREAST

with bacon and leek colcannon, greens, red wine jus *Gf, P*

OR

PUMPKIN, SPINACH, CHICKPEA PITHIVIER (PEATS RIDGE)

maple pumpkin, glazed eschalots, asparagus, roast capsicum coulis *Ve, Vg*

Dessert

Served as a share plate for 2

POPCORN DELIGHT

chocolate sable base, caramel cremeaux, vanilla mousse, butter crumble, caramel glaze

PAVLOVA

with chantilly cream, fresh fruit and passionfruit coulis *Gf*

Share Plates

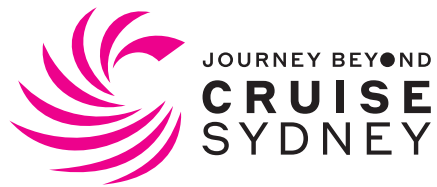
\$18

ANTI-PASTO

selection of italian meats, cheese, smoked peppers, olives, dip and breads

CHEESE BOARD

selection of Australia's finest cheeses, triple brie, black wax cheddar and blue cheese served with quince paste, lavosh and crackers



Beverage Menu

SPARKLING WINE

Bimbadgen Sparkling Semillon NV (Hunter Valley)

PREMIUM CHAMPAGNE

Henschke Johanne Ida Selma Blanc de Noir (Lenswood) \$82

Bollinger Special Cuvée NV Aÿ, Champagne (France) \$150

WHITE WINE

Pocket Watch Pinot Gris 2019 (Central Ranges)

Robert Stein Farm Series Riesling 2019 (Mudgee)

Silkman Chardonnay 2018 (Hunter Valley)

RED WINE

Luna Rosa Rosado Rose 2019 (Central Ranges)

First Creek Botanica Pinot Noir 2018 (Tumbarumba)

Tyrrell's Shiraz 2018 (Hunter Valley)

BEER & CIDER

James Squire One Fifty Lashes, Corona, Peroni, The Hills Cider Company Apple Cider

NON-ALCOHOLIC

Selection of soft drinks & juices

SPIRITS \$12

Bombay Sapphire Gin, Jim Beam, Bundaberg UP Rum, Captain Morgan, Smirnoff Vodka,
Johnnie Walker Red, Bacardi, Galway Pipe Tawny Port

PREMIUM SPIRITS \$14

Hendrick's Gin, Glenfiddich Whisky, Grey Goose Vodka

COCKTAILS \$15

Bellini

Aperol Spritz

COCKTAILS \$18

Martini

Espresso Martini

Mojito