

## Accompaniments

ARTISAN SOURDOUGH ROLL

## Main Course

RIVERINA LAMB RUMP

with buttered mash, roasted shallots, pickled beets, raisin jus *Gf*

OR

HAWKESBURY SNAPPER (HAWKESBURY RIVER)

olives, capers, crushed potatoes, eggplant, basil, pine nut relish, tomato fondue *Gf, Lf, N*

OR

MARAYONG ROLLED MOROCCAN CHICKEN

pomme puree, heirloom beetroot, eschalot, golden raisins jus

OR

PUMPKIN, SPINACH, CHICKPEA PITHIVIER (PEATS RIDGE)

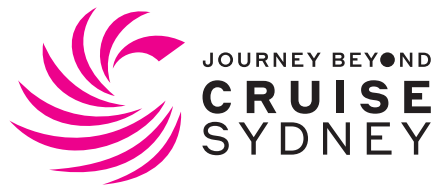
maple pumpkin, glazed eschalots, asparagus, roast capsicum coulis *Ve, Vg*

## Dessert Trio

FLOURLESS ORANGE ALMOND CAKE *Gf, N*

RASPBERRY OPERA CAKE *N*

TRIPLE CHOCOLATE BROWNIE *Gf, Ve*



## Beverage Menu

### SPARKLING WINE

BIMBADGEN SPARKLING SEMILLON NV (HUNTER VALLEY)

### PREMIUM CHAMPAGNE \$120

BOLLINGER SPECIAL CUVÉE NV Aÿ, CHAMPAGNE – FRANCE

### WHITE WINE

ROBERT STEIN FARM SERIES RIESLING 2019 (MUDGEES)

POCKET WATCH PINOT GRIS 2019 (CENTRAL RANGES)

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

### STANDARD 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 \$18

MARTINI

ESPRESSO MARTINI

BELLINI

MOJITO