

CHEF'S TABLE

House baked bread

with chilli + garlic butter

Creamed corn croquette

with chipotle aioli (V)

Coconut prawns *

with mango mayonnaise



Stefano Lubiana

Brut Reserve

Caribbean salad

with watercress, avocado, orange, mint + lime dressing

Jamaican jerk chicken *

with coconut rice, black eyed peas + sweet potato crisps (GF)



Milton

Pinot Gris

Banana tarte tatin

with nutmeg, salted caramel + vanilla bean ice cream



Hellyers Road

Whisky Cream

**Set menu - \$39 per head
\$68 with matched wine
minimum 2 people**

* vegetarian options available

V – Vegetarian VGN – Vegan DF – Dairy Free GF – Gluten Free

Please note a 10% surcharge applies on public holidays