

CHEF'S TABLE

5:00pm - 8:30pm

Tuesday - Saturday

ORGANIC SOURDOUGH

Served with beetroot hummus and mixed seeds

ARANCINI

Carrot, saffron and three cheese arancini, served with tomato sugo and fresh parmesan

FILLET MIGNON

Grilled Cape Grim eye fillet wrapped in pancetta, served with chips and mushroom gravy, served medium rare.

GREEN BEANS

Sautéed green beans with toasted almonds

CHOCOLATE MOUSSE

Served with honeycomb and fresh raspberries

\$42 per head

minimum 2 diners

vegetarian substitutions available