

JANUARY

Chef Selection

Entree

SALMON BRUSCHETTA

Smoked salmon cream cheese topped with capers

\$20M | **\$22NM**

Mains

PUMPKIN PIZZA

Baby spinach, Spanish onion, feta cheese
finished with tasty cheese

\$18M | **\$20NM**

DUCK BREAST SALAD

Lychees, wombok cabbage, sliced radish,
bamboo shoots and roasted garlic hoisin sauce

\$26M | **\$28NM**

HALF SERVE **\$22M** | **\$24NM**

LAMB STACK

Cutlet, forequarter and loin chop stacked served with
roasted potato, pumpkin, carrot and onion.
Side of red wine gravy

\$34M | **\$36NM**

PULLED PORK PARMIGIANA

Chicken schnitzel topped with a sticky bbq sauce and
cheddar cheese served chips and coleslaw

\$26M | **\$28NM**