

# Specials

## **Chef's Selection**

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### **SOUP OF THE DAY**

Chicken and vegetable broth served with a warm bread roll

**13**

### **VEAL SCALLOPINI BIANCO**

Grass-fed veal scallopini cooked in a wild mushroom, cream & brandy sauce served with potato gratin

**36**

### **SLOW ROASTED MEDITERRANEAN CHICKEN**

Supreme cut of corn-fed chicken marinated in in lemon, garlic, rosemary & smoked paprika served with roasted vegetables & a red wine jus

**30**

## **Market Fresh**

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### **ATLANTIC SALMON FISHCAKES**

Home-made salmon fishcakes served with garden salad & house tartare sauce.

**30**

### **BARRAMUNDI FILLET**

Grilled Humpty Doo Barramundi fillet served with a mixed vegetable pilau.

**34**

## **Desserts**

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### **APPLE & BLUEBERRY CRUMBLE**

With anglaise sauce & vanilla ice-cream.

**15**

### **CHOCOLATE INDULGENCE MOUSSE BOX**

With mixed berry compote & vanilla ice-cream.

**15**

### **KING ISLAND CHEESE PLATE**

Creamy brie, Danish blue & farmhouse mature cheddar with fresh & dried fruits, quince paste & mixed crackers.

**17**

*A selection of teas & coffee available please order these at the bar*