

# Specials

## Chef's Selection

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### **JUNEE GOLD LAMB RACK**

Saltbush grazed lamb rack (5) cooked medium rare served with pumpkin gnocchi, grilled truss cherry tomatoes & port wine & mint jus

45

## Market Fresh Fish

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### **MISO SALMON**

Roasted Atlantic salmon fillet crusted with miso & sesame served with a garden salad of mixed leaf, cucumber & light soy mirin dressing.

35

### **Sth COAST SNAPPER FILLET**

Grilled & topped with lemon butter or golden fried in a light Heineken beer batter, served with chips & salad

38

### **LOCAL FLATHEAD FILLETS**

Golden fried in a light Heineken beer batter, served with chips & salad

38

## Desserts

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### **CHOCOLATE MOUSSE INDULGENCE BOX**

Served with berry coulis & vanilla ice cream

15

### **LEMON & LIME TART**

Served with fresh berries, crème anglaise & 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*