

# Specials

## **Chef's Selections**

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### **MEDITERRANEAN LAMB CUTLETS**

Grilled lamb cutlets marinated in rosemary, garlic & lemon served with an Italian salad & a mint yoghurt dressing.

**29**

### **FILLET MIGNON**

300gm grass fed Riverina tenderloin wrapped in bacon & cooked med-rare served with roasted baby chat potatoes, truss cherry tomatoes & a wild mushroom sauce.

**39**

## **Market Fresh**

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### **ATLANTIC SALMON FISHCAKES**

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

**30**

### **CRISPY SKIN OCEAN TROUT FILLET**

Grilled ocean trout fillet served with steamed baby spinach & roasted cocktail potatoes.

**34**

## **Desserts**

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### **CHOCOLATE & HAZELNUT ROCHER CAKE**

With mixed berry compote & vanilla ice-cream.

**15**

### **PASSION FRUIT TART**

With vanilla anglaise, fresh strawberries & 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*