



To Share

HOUSE MADE MINI LOAF
cultured butter | Murray River pink salt

CONFIT LEEK CROQUETTE
grana padano | fermented chilli

ADELAIDE HILLS MUSHROOM TART
truffle mushroom parfait

Choice of Main

SLOW COOKED LAMB SHOULDER {GF} {NF}
pea fricassee | broad bean | asparagus
or

PAN SEARED BARRAMUNDI {GF} {NF}
courgette | fennel | lemon butter sauce
or

SPINACH AND RICOTTA CANNELLONI {V} {NF}
heritage tomato | basil

add House salad *or* seasonal vegetables +\$5

Dessert (optional)

CHRISTMAS SEMIFREDDO
seasonal berries | candied walnut +\$15

2 course *Entree and Main* \$55 per person

Monday to Friday

12pm to 2pm

*ALL Accor+ Explorer discounts do not apply