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**Sunday 3 Courses for $38**

**Available for Lunch & Dinner**

Bookings recommended but not essential   
Main menu still available   
Changes to menu possible for dietary restrictions & allergies

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| **Entrée** |
| Fennel Salted Squid with radish, fennel, rocket & aioli (gf) |
| Grilled Halloumi with roma tomatoes, basil, lemon olive oil & balsamic glaze (v) (gf) |
| Seared Marinated Kangaroo with beetroot horseradish aioli, watercress & sweet potato crisps (gf) |
| **Main** |
| House Made Gnocchi- wild mushrooms, baby spinach, Meredith’s goats cheese & toasted almonds in a creamy white wine sauce (v) |
| Grilled Barramundi Fillet, spiced carrot salad with coriander, parsley, spring onion & flaked almonds, rosemary-paprika kipflers, salsa verde (gf) |
| Rolled Hopkins River Beef with a mushroom, walnut, goats cheese filing & crispy prosciutto served with kipfler potatoes, grilled asparagus & house jus (gf) |
| **Dessert** |
| Lemon curd, vanilla soil, mascarpone, crushed meringue, passionfruit coulis |
| Chocolate Mousse, blood orange sorbet & berry compote (vg) (gf) |
| Warm Caramel Pudding with salted caramel sauce, toffee chards & vanilla bean ice cream |