



alternate drop



please select two from the choices below - \$32 per person

Mt Barker chicken breast

chicken strips pan-fried with traditional Spanish chorizo, house made gnocchi, green olives, red onion, rocket drizzled with Manjimup truffle oil and topped with shaved parmesan

Grilled local snapper (gf)

served on a potato and fennel gratin, with a tomato, asparagus and haloumi salad and lime beurre blanc

Char grilled sirloin steak (gf)

served on wild mushroom risotto, English spinach, green beans, café de Paris butter and cabernet jus

Chicken breast

oven roasted and served on a bed of nasi goreng with green onion, omelette, stir fried vegetables, crispy shallots and drizzled with a spiced plum dressing

Lamb rump (gf)

carved onto a bed of braised puy lentils, grilled field mushroom and asparagus with a shiraz jus

Grilled sirloin steak (gf)

served with confit kipfler potatoes, broccolini with chicken and brandy pate and a creamy green peppercorn sauce

Slow braised beef cheek

served on pappardelle pasta with spinach, semi dried tomato, chives and a creamy garlic sauce

Lamb backstrap (gf)

seared and served with a fig, walnut, and goats cheese salad with English spinach cherry tomatoes, cucumbers and fetta with a wattleseed vinaigrette

Crispy skinned barramundi (gf)

served with hand cut royal blue wedges, cheesy cauliflower and parsley rice and asparagus served with lemon and drizzled with evoo

6 hour braised peppercorn beef cheeks (gf)

served on mushroom spiked polenta, English spinach and confit cherry tomatoes

