

**DINNER MENU 2026** 



## **Sticky Honey Garlic Ribs**

Green onions, toasted sesame seeds and chef Boyet's secret rib sauce

# Crisp and Spicy Thai Salad v

Shredded cabbage, peppers, cucumber, chilli, peanuts, fresh mint, cilantro, lime to squeeze

### **Chipotle Chicken Tostadas**

Pulled braised chicken, salsa, tomato, lettuce, radish, cheese sauce and sour cream

## **Hearty Fisherman's Bowl**

Today's fresh local fish, mussels & calamari, garlic broccoli, potatoes, tomato sauce, garlic crostini

### **Home Smoked Brisket Teriyaki**

Our very own Victualing Yard 8hr smoked brisket, thinly sliced and tossed in the wok with teriyaki sauce, garlic, bok choy and noodles

## Roast Butternut Risotto v

Hint of ginger, crispy kale and walnut crumbs

# Honey, Orange & Soy Braised Duck Leg

Wasabi mashed potatoes, French beans and togarashi bacon

# **PO Banana Bread**

Alex & Pete's salted caramel ice cream and whipped cream

**Key Lime Tart**With fresh berries

vegetarian V

\$59

PLUS 18% SERVICE CHARGE



