



## Restaurant Week 2019

### Starters

#### Sweet Potato and Ginger Soup

Herb croutons

~or~

#### Escargot

Garlic herb butter, toasted bread

~or~

#### Stuffed Calamari

Ground pork, onion, garlic & chilli flake stuffing, drizzled with sweet soy sauce

### Mains

#### Parmesan Crusted Mahi Mahi

Sautéed fingerling potatoes leek tomato, asparagus, rum & melon salsa

~or~

#### Seasonal Vegetable Curry

House made curry, basmati rice, vegetables and poppadum

~or~

#### Roasted Half Chicken

Lemon and herb marinade, Caesar salad, house fries

~or~

#### Seared Skirt Steak

8oz cut, roasted garlic mash, fresh sautéed vegetables, tomato béarnaise sauce

~or~

#### Venison Stew

Slow cooked with rum and ginger, *J and J Farms* sweet potatoes, local vegetables

### Desserts

#### Cherry Crumble Pie

With a whipped cream and fruit

~or~

#### Chocolate Chip Bread and Butter Pudding

Custard & caramel drizzle

# \$32

(Excluding 17% service charge)