



two courses \$45 three courses \$55 includes tea or coffee

entree

SLOW COOKED PORK BELLY, CELERIAC, PANGRITATA,
GREEN APPLE

ROASTED KALETTA SALAD, FARRO, CELERY, GOLDEN RAISINS,
TOASTED WALNUTS, FETA, LEMON, MINT

main

PAN ROASTED FREE RANGE CHICKEN BREAST, GOATS CHEESE
POLENTA, FENNEL, ORANGE, GREEN PEPPERCORN VINAIGRETTE

COCONUT CRUSTED BEEF CHEEK, RENDANG SAUCE,
CRISPY NOODLE SALAD, SNAKE BEAN, EGG, PEANUT SAMBAL

ROASTED PERUVIAN SWEET POTATO, QUINOA, GRILLED CORN, LIME,
ACTIVATED CHARCOAL YOGHURT

dessert

BAKED CUSTARD, CARAMELISED LOCAL HONEY, POACHED RHUBARB,
NUTTY FILO