

# Celebration

**\$55 TWO COURSES**  
**\$60 THREE COURSES**

*\*Vegetarian and dietary options available*

## **TASTING PLATE** (gf)

*roasted beetroot & Woodside chèvre*

*chicken roulade | pancetta | saltbush pesto*

*chimichurri SA king prawn | avocado crème fraîche*

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## **Free Range Chicken Breast** (gf)

*hand cut chips | Mont Priscilla ash cheese | broccolini | wildfire cream sauce*

## **Cone Bay Barramundi** (gf)

*kipfler & asparagus salad | samphire salsa verde | finger lime*

## **Pork Tenderloin** (gf)

*chimichurri marinated | pencil leek | smoky mash*

*sour apple chutney | muntre jus*

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## **TASTING PLATE**

*caramelised white chocolate parfait | mango gel | hazelnut praline*

*fruchoc cheesecake | dark chocolate granache | vanilla bean ice-cream*

*apricot tart | almond crumble*