



Chefs Specials

Entrees

Roast Pumpkin, Feta & Spinach Arancini 15.50

Served with mesclun garnish & tomato relish

Pairs well with Cape Bernier Haphazard Pinot Gris. Available by Glass or Bottle

Creamy Seafood Chowder 16.50

Medley of seafood in a creamy tomato soup,
sealed with golden puff pastry & served with saffron aioli

Pairs well with Ninth Island Rose. Available by Glass or Bottle

Mains

Tomato Braised Squid GF 28.50

Filled with Chicken Mousse, set on a lemon & saffron risotto with tomato coulis

Pairs well with Cape Bernier Haphazard Pinot Noir. Available by Glass or Bottle

350g Beef Rib Eye 'Roland bred' from Sheffield 80.00

For Two to Share

Flat iron grilled to your liking & served with a creamy garlic potato bake
& medley of seasonal vegetables. Offered with a choice of sauces.

Pairs well with Frogmore Creek Cab Sauvignon. Available by Glass or Bottle

Cauliflower Cheese & Leek Pithivier V, VG 22.50

Served with warm spiced rice salad

Pairs well with Kate Hill Riesling. Available by Glass or Bottle