



## *Winter Dinner Special*

**2 courses – \$45 or 3 courses – \$57  
including a glass of Onda select wine**

### **ENTREE**

Soup du jour (soup of the day)

Braised wagyu beef with pye lentils, fondant potatoes, globe artichokes  
and wild mushroom ragout

Semolina fried squid with lemon garlic aioli  
and a warm chick pea, chilli and garlic salad

### **MAIN**

Atlantic salmon with a miso pesto, snow peas and gravlax salmon on a  
verjuice beurre blanc, finished with a black olive tapenade

Slow braised lamb shoulder with caramelised sweet potato and Dijon puree,  
rocket and walnut gremolata, jus and caponata GF

Pumpkin ricotta and sage gnocchi finished with creamy  
four cheese sauce and pistachio gremolata

### **DESSERT**

Trio of sorbet

Raspberry and white chocolate bread and butter pudding with vanilla anglaise

Classic crème caramel with caramelised macadamias

**Menu is subject to change – No other discount or card offer available on this menu  
Surcharge per person – Saturday \$2.20 / Sunday \$3.30 / Public holiday \$6.50**