

## *+ GLASS OF WINE OR BEER* \$49

## Entrée

Tempura zucchini flowers stuffed with ricotta, mint, dill & Grana Padano, orange caramel (v)

Flash fried buttermilk calamari, lemon oil, rocket, dill aioli

Pork & fennel meatballs, rich tomato & herb sauce, parmesan shavings & Turkish bread

## Main Course

Pork cotoletta coated in garlic, lemon zest, parmesan & breadcrumbs, gremolata, served with purple potatoes bravas & beans

Fish 'n' chips, beer battered snapper, hand cut chips, mushy peas & tartare sauce

Super-food salad of roasted butternut squash, grilled halloumi, pumpkin seeds, mixed nuts, yogurt & honey dressing (v)

## Beverages:

sparkling: Chandon Brut NV

white: Wirra Wirra Sauvignon Blanc red: Langmeil 'Long Milel' Shiraz beer: Balter Xpa | Great Northern

Stone & Wood | Pure Blonde