



What a Deal ... Accommodation ... Dinner for 2 ... Breakfast for 2

Please choose a main and a dessert and enjoy!

Pappardelle *

With chorizo sausage, pancetta, onion, garlic and potato, finished in a white wine cream sauce

Fettuccini *

With chicken, mushrooms, bacon, onion, finished in a garlic cream sauce

Prawn and Mussel Fettuccini *

Pan fried prawns and mussels with garlic, cherry tomatoes, white wine finished with basil pesto

Gnocchi (v)

Pan fried potato gnocchi, pumpkin, baby spinach, semi dried tomatoes, finished with basil pesto and pine nuts

Wild Mushroom and Asparagus Risotto (v)

Mix of wild and exotic mushrooms and fresh asparagus finished with parmesan

Crispy Skin Salmon *

Served on bok choy, roasted kipfler potatoes, finished with an avocado, tomato and coriander salsa

Pork Cutlet *

Stuffed with pear and blue cheese, served on potato gratin, green beans and toasted walnuts finished with balsamic reduction

400g Rump *

Char grilled and served on a sweet potato gratin, seasonal vegetables, finished with a mixed pepper sauce

Add prawns \$5

Chicken Breast *

Prosciutto wrapped and stuffed with brie cheese and fig served on roast kipfler potatoes and seasonal vegetables

Roast Chicken Breast *

Roasted in the oven with thyme and garlic served on roasted rosemary potatoes

(v) vegetarian * gluten free

Trio of Ice Cream *

Selection of three house made ice cream

Cheese Cake

White chocolate baked cheese cake coated in hazelnut dust and served with berries and ice cream

Mini Doughnuts

Dusted in icing sugar and served with chocolate fudge and local honey

Vanilla Bean Cream Brulee

Served with mixed berry compote

Cheese Plate \$15

Two cheeses served with candied apricots, nuts and crackers

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