

## *A la Cart Dinner Menu*

### *Entrees*

- Terrine Chicken and Pork*** **\$16**  
*Served with house chutney petite salad and toasted house bread*
- Capsicum and aubergine gratin*** **\$16**  
*Capsicum and aubergine layered in a dish with halloumi and a house made tomato sauce*
- Prawns*** **\$22**  
*served sizzling in the pan with garlic, chilli, lemon and a side of crispy house Bread*
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### *Mains*

- Duo of pork*** **\$36**  
*Twice cooked pork belly, sous vide pork fillet served with confit potato, seasonal vegetables apple and calvados jelly and a side of jus*
- Market fish*** **\$36**  
*Pan seared market fish served on a saffron, cashew and cauliflower pilaf finished with house made kimchi*
- Beef fillet*** **\$42**  
*Char grilled 250g Fillet of beef served on a potato and truffle Mash, seasonal greens and smoked mushrooms finished with a bacon a tarragon pinwheel and a side of port jus*
- Venison Rack*** **\$39**  
*Char grilled 250g venison Rack served on a chorizo and haricot bean ragout with green beans, roasted capsicums, peas and a romesco sauce finished with port jus*