

TWO COURSE \$50

THREE COURSE \$60

---

## ENTRÉE

**Local plate** – Ciabatta bread, green pickled 'Simply Tomatoes', 'Everything Wagyu' beef ham, 'Murray Gums' virgin infused olive tapenade, creole cream cheese (gf option)

**Southern Fried Cauliflower** – Ranch (vegan)

**Baby Octopus** – Kiwi marinated, skewered, char grilled, remoulade sauce (gf) (df)

**Buffalo Wings** – Chicken wings, ranch (8pc)

**New Zealand Green Lip Mussels** – Choice of creole chilli tomato sauce OR white wine garlic marinere sauce

## MAIN

**Gnocchi** – Chicken, capsicum, okra, coriander, chilli, creole tomato sauce, padano cheese (df) (gf option)

**Seafood Linguini** – Fresh pasta, king prawn, clams, garlic, lemon, basil, concasse tomato, virgin olive oil (df) (gf option)

**Ribs** – ½ rack Louisiana cut bbq 'Pacdon Park' ribs, coleslaw (gf) (df)

**Chicken** – Pan roasted & semi-boned ½ spatchcock, southern seasoning, kipfler potato, lemon, thyme, murray gums oil, pan jus (gf) (df)

**Vegan** – Creole tomato chickpeas, dirty rice, marinated zucchini, virgin olive oil

**The following are served with smoked capsicum puree & duck fat roast potatoes:**

**Salmon** – Char grilled, garlic aioli (gf) (df)

**T-Bone (extra \$5)** – 400gm char grilled, beef jus (gf) (df)

**Add king prawns & bisque sauce to your steak \$10**

## SIDES ADD \$8

**Collard Style Greens** – Rainbow silverbeet, smoked ham hock, cider vinegar, red pepper sauce (df)

**Chips** – Thrice cooked hand cut chips, garlic aioli (v) (df)

**Corn cob** – Char grilled whole cob, butter, Cajun seasoning

## DESSERTS

**Panna Cotta** – coconut milk, kaffir lime, lime juice, berry compote, double cream (gf)

**Beignets** – Creole fried donuts, dusting sugar, caramel sauce

**Lemon Tart** – Double cream

**Mud cake** – Chocolate & bourbon, warm ganache, vanilla bean ice-cream