



## Winter 2010 Set Menu

**ONE COURSE - \$30.00 PER PERSON**

**ADD \$6 PER PERSON FOR A STARTER OF  
HOUSE MADE DIPS AND TOASTED TURKISH BREAD**

### LAMB (c)

Slow braised shoulder with warm lentil dahl, tzatziki and buttered silverbeet

OR

### CHICKEN

Oven roasted corn fed breast stuffed with orange and date yohurt, ratatouille and onion jam

OR

### PASTA

Pappardelle with veal and mushroom ragout, spinach and parmesan

OR

### TART (v)

Warm leek, mustard and gruyere cheese tart with tomato basil salad and parmesan biscuit

Minimum 5 days notice and advance payment required

Please note: in the interest of patron safety all food must be consumed on premises / No split billing  
15% Surcharge will be applied to all food on public holidays.

