



LUNCH SPECIAL
TWO COURSES AND A GLASS OF HOUSE WINE \$35

Entrée

Air Dried Beef Bresaola with Caper & Parsley Mayonnaise,
Baby Herb Salad & Grissini

Risotto of Swiss Brown, Field & Porcini Mushroom with White Truffle Oil

Main Course

Salmon Fishcakes with Sorrel Sauce

Traditional Corned Silverside with Creamy Mash,
Carrots and Grain Mustard Sauce

Dessert

Selection of Local Cheese with Quince Paste & Oatmeal Crackers

Spiced Apple Crumble with Vanilla Ice Cream

Available from 12midday – 2pm, Monday to Friday

2014 – Winner – TAA State Awards For Excellence
“Hotel Restaurant Of The Year”

Price & menu items subject to change without notification