

Sunday Roast

Two course \$50pp Three courses \$60 pp

To Start:

Mixed platter

And a choice of...

Salt bush lamb shoulder, fresh mint sauce Free range chicken, lemon & thyme stuffing Roast beef, béarnaise, horseradish Western Plains pork belly, granny smith apple sauce Vegetarian option also available

And Sides:

Roasted potatoes Roasted mixed vegetables Yorkshire puddings Red wine jus

To finish:

Blackcurrant parfait, yoghurt sorbet, blueberries, Pistachio, mint