



6371 3363



## Table D'hôte \$40 pp

Tuesday 11 & 18, Wednesday 12 & 19 March

### Entrée

*Roasted Cauliflower & Almond Salad w` Yoghurt Dressing (GF)(V)*

*Or*

*Salt & Pepper Squid, Asian Slaw, Nuoc Cham (NF)(GF)*

### Mains

*Grilled WA Wild Harvest Fish, Mango & Avocado Salsa & Coconut Rice (GF)(NF)*

*Or*

*Braised Beef Cheeks, Creamy Polenta, Green Beans w` Oregano & Lemon*

*Or*

*Pumpkin & Silverbeet Gratin, Sage Cream & Truffle Broccolini (V)*

### Dessert

*Dark Chocolate, Olive Oil & Sea Salt Brownies w` Raspberry Sorbet (GFO)(NF)*

*Or*

*Plum & Pistachio Frangipane Tart w` Bay Sauce Anglaise (GF)*

*French Press or English Breakfast*