SPECIALS

Salt 'n' Pepper Prawns

Salad of coconut, cucumber, marinated pineapple, cashews, mixed with rocket and baby cos

400gm Lamb Shoulder

Slow cooked with peas, soy beans, green beans served on miso pumpkin finished with dukkah

Kangaroo

Cooked medium-rare with baby beets, roast radish, smoked yoghurt, crisp cabanero finished with a butter sauce

Confit Blue Grenadier

In lemon oil with roasted cauliflower, butter leeks, cucumber and pea puree \$27

\$31

\$28

\$26