

Lunch and Dinner entrée

Country pork and veal terrine with cornichons, beetroot relish on sourdough toast.

Char Prawn cocktail with avocado, mango on a bed of gem lettuce. Butterflied quail on a bed of pumpkin mash with a feta, green olives and almond chermoula sauce.

Vodka, beetroot Salmon gravlax with celeriac remoulade.

Slow cooked Lamb shank and rosemary pie.

Lunch and Dinner Main

Roasted eye fillet with a red wine sauce, roasted kipfler potatoes, horseradish crème fraiche with a fresh dressed French salad.

Lemon, roasted almond and parsley filled chicken breast wrapped in bacon served on a Paris mash seasonal vegetables.

Roasted duck breast with a blood orange and star anise sauce served on Asian greens.

Pork cooked low and slow in milk, cream, and wine, served with roasted vegetables.

Lamb shoulder with sauteed potatoes, buttered beans and a caramelised onion and beetroot puree.

Choose 1 entrée and 1 main course.

Includes all condiments and bread roll.

Please note - some items are subject to availability and prices changes.

Annabelle's Kitchen