

rustica

to begin...to fill...to finish...50

to begin...

daily soup *chef's creation*

caesar salad *kale, grana padano, pancetta, focaccia crisps*

prawn diablo *sambal spiced, pickled tomato, horseradish, cilantro crème fraiche*

winter salad *greens, kale, spiced pecans, cranberries, pumpkin seeds, apple cider vinaigrette*

to fill...

5oz prime tenderloin *port veal reduction*

pork ribs *full rack, tangy bbq sauce, coleslaw*

salmon *orange ginger glaze, roasted pepper coulis*

chicken prosciutto roulade *spinach, feta stuffed, sherry jus*

stuffed squash *quinoa, pine nuts, basil, goat cheese, charred tomato sauce*

to upgrade and add on...

10oz prime tenderloin 24

10oz striploin 16

12oz ribeye 22

lobster tail 20

chili prawns (3) 15

sauces...6

blue cheese crust, smoked shallot garlic butter cap, béarnaise or peppercorn sauce

served with 1 side of your choice: *truffle mac and cheese, chive mash potatoes, truffle fries, roasted root vegetables, garlic mushrooms or charred brussel sprouts with double smoked bacon*

each extra side 7

to finish...

daily dessert trio

crème brulee *banana foster*

crumble *apple, rhubarb, caramel ice cream*