



Today's Menu

Charcuterie Board:

Meat Platter: Wagu Beef, Prosciutto, Pressed Pork, Smoked Ham, Capers, Mushrooms, Onion, Pickle, Sundried tomato.

Cheese Platter: Le Cheredou/soft goat, Charles Arnaud Reserve, King Island Blue/soft, Bay of Fires/sloop rock, Port Jelly, Pickle, Feijoa jelly, Mushroom, Pate, Walnuts and Fresh apple

Terrine Platter: Tongue, Pork & Chicken Pate, Port Jelly, Mushrooms, Olives, Fresh Tomatoes, Pickled Cabbage, Shaved Beetroot.

Fish Platter: Peppered Salmon, Barramundi, Capers, Olives, Pickled Cabbage, Asian Spiced Jelly, Macadamia Nuts

Soup of the Day: Homemade

Dessert: As per display cabinet

Teas/Coffee:

Assortment of Herbal Teas – Pot

Cappuccino, Latte Mug

Short/Long Black or Plunger Coffee

We strive for excellence, we do not rest until our best is better

We guarantee our products 100%. If unsatisfactory, please advise staff who will replace or refund immediately