



**\$60**  
**with glass**  
**of wine**

## STARTER

### PESTO ARANCINI

*spiced mayonnaise, pecorino or vegan cheese. \*vo,gfo,df*

### CRISPY LENTIL FRITTER & GOLDEN SPICED POTATO DUMPLING

*spiced lentil, matpe bean, coconut, green chilli fritters and mixed spiced potato dumpling battered with chickpea flour served with mint chutney \*v,df,gfo*

## MAIN

### SLOW COOKED ORGANIC PORK BELLY

*with sweet potato puree, rainbow carrots, brussel sprouts and gravy*

### TRUFFLE GNOCCHI

*Served in a creamy sauce with roasted herb mushroom, fresh truffle & parmesan cheese \*gf, vo*

## DESSERT

### HOMEMADE STICKY FIG PUDDING

*butterscotch sauce with vanilla bean ice cream*

### ORANGE & ALMOND CAKE

*layered with Madagascar chocolate mousse & marscapone served with orange sorbet, exotic coulis & lemon balm*

- *\*gf- gluten free, df- dairy free, vo - vegan option*