



## *3-Course Menu \$59.95*

**NEW**

### **Entrée: Baked Bree \$22**

with fresh rosemary, sliced poached pear, honey and crackers

### **Main: Squid ink Pasta \$31**

Sugo base squid inked pasta with prawns, squid, cherry tomato garnished with herb oil and grated parmesan cheese

### **Dessert: Poached Pear \$14**

served with maple toasted nuts, whipped cream, coulis and biscoff crumble

## *Drinks Special*

### **Nikola Estate Cab Sav \$33**

2021, 13.5%, Margaret River WA

### **Peel Estate Verdelho \$28**

2020, 15.0%, Western Australian

### *Cocktail*

### **100% Italian Spritz \$16**

SANMARTINO PROSECCO DOC

Choose your organic flavour from Italy:

**FIORI DI SAMBUCO** (Elderflower)

**AMARENA** (Wild Cherry)

**APEROL** (Orange)

10% surcharge applies on public holidays