



3-Course Menu \$55.95

Entrée: Baked Brie \$22

with fresh rosemary, sliced poached pear, honey and crackers

NEW

Main: Western Australian Parmy \$29

Free Range Chicken Breast Schnitzel baked under ham, cheese, tomato sugo on beer battered chips and salad

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

NEW

Pauly Riesling \$28

2021, 10.5% Mosel, Germany

Cocktail

100% Italian Spritz \$16

SANMARTINO PROSECCO DOC

Choose your organic flavour from Italy:

FIORI DI SAMBUCO (Elderflower)

AMARENA (Wild Cherry)

APEROL (Orange)

LIMONCELLO (Lemon)

15% surcharge applies on public holidays