



BLOODY MARY'S
BAR • LOUNGE • GRILL

Entrée

seared atlantic scallops
sweet pea risotto, crispy pancetta

venison carpaccio
walnut & manchego pesto, roquette, toasted pumpkin seeds

beetroot & pumpkin gnocchi
port wine shallots, parsnip chips

Main

180g beef fillet
garlic gratin, green beans, port wine & thyme jus, served medium

150g ora king salmon
citrus roasted fennel & parsnip, shaved carrot salted lemon dill sauce

autumn vegetable & goats cheese tart
pink peppercorn pastry, roasted broccoli salad

Dessert

carrot cake waffle
maple syrup, hazelnuts, rum & raisin semifreddo

cambridge burnt cream
berry compote, almond tuile

duo of cheese
totara tasty & smoked brie, crackers & quince

2 course \$55 | 3 course \$70