

## **2 COURSE MENU SHARED PLATE**

**INCLUSIVE OF SOURDOUGH AND CULTURED BUTTER**

**- \$45 -**

### **Mains**

**Free range Roasted chicken**

Roasted chicken breast, served with cauliflower puree, grilled leeks and chorizo crumbs

**Slow roasted lamb shoulder (GF)**

Tender lamb shoulder, served with summer vegetables stewed in Napoli sauce, finished with a black olive jus

*\*Some ingredients are seasonal and subject to change*

### **Sides**

*2 options served shared with main*

**Roasted Chat Potatoes (VG)(GF)**

Baby potatoes, roasted and dressed with confit garlic dressing

**Honey roasted carrots (V)(GF)**

Baby carrots, roasted with honey and coriander seeds, finished with fried thyme

### **Dessert**

*2 Options*

**Lemon tart (V)**

Mini lemon tarts topped with fresh blueberries

**Rich chocolate Brownie**

Warm chocolate brownie served with house strawberry jam, Chantilly cream and milk chocolate

**St Anne's sticky date pudding (V)**

Soft date pudding, topped with butterscotch and St Anne's coffee liqueur sauce

*\*Some ingredients are seasonal and subject to change*