

DINNER MENU 2025



Twice Baked Potato Skins

With chorizo, bacon, sweetcorn, melting Gorgonzola and baby arugula

Winter Salad *v*

Kale, baby spinach, quinoa, green apples, almonds, dried cranberries, tofu 'mayo'

Plum Duck Bao Buns

Shredded braised duck leg, plum sauce, pickled red cabbage, cucumber, cashews

Todays Local Fish

With shrimp, calamari and soba noodles in a fragrant togarashi spiced coconut & lime broth

Blackened Seared Striploin

Coated with smoky blackening spices finished with melting chimichurri butter with spicy peanut 'slaw and fried potatoes

Shakshuka v

A hearty Middle Eastern vegetable stew of eggs baked in a sauce of tomatoes, olive oil, peppers, onion, garlic, cumin, & paprika served in a cast iron dish with avocado flatbread

Honey Ginger Roast Chicken Breast

Boursin mashed potatoes, sour creamed greens, teriyaki bacon

PO Banana Split

With fresh berries, Alex & Pete's salted caramel ice cream, whipped cream salted cashews and maple syrup

Warm Chocolate Brownie

With Alex & Pete's peanut butter chocolate fudge ice cream, strawberries and whipped cream

vegetarian V

\$59

PLUS 18% SERVICE CHARGE



