

Dinner Menu

Entrées

Soup
Soup of the day served with garlic infused crusty bread \$8.50

Bruschetta
Pesto coated crusty bread topped with roma tomatoes, marinated bocconcini, basil and balsamic reduction \$8.50

Mains

Pasta
Tagliatelle with saffron, peas and chives garnished with aged pecorino and drizzled with Spanish olive oil \$18.00

Duck
Twice cooked in a delicate aromatic spices, mounted on a porcini mushroom risotto glazed with its own jus \$25.00

Shanks
Slow cooked, braised Lamb shanks served on garlic mash and braising jus \$22.00

Fish
Fish of the day served with parsnip puree and blistered asparagus topped with brut beurre blanc

Desserts

Tiramisu
Traditional Italian, with espresso soaked sponge, marsala liqueur, mascarpone cream and dark chocolate shavings \$12.00

Schön

"Our question then is not so much whether to reflect, as what kind of reflection is most likely to help us get unstuck."
- Donald A. Schön on Reflective Practice -

Dinner Menu

Crepes

Traditional French, gratinated served with vanilla ice cream,
brandy infused strawberries topped with chocolate sauce \$14.00

Sides

Salad

Roquette, toasted almonds and goats cheese dressed with
balsamic reduction \$9.00

Potato

Seasoned potato skins, served with chives and sour cream slurry \$9.00

Schön

"Our question then is not so much whether to reflect, as what
kind of reflection is most likely to help us get unstuck."
- Donald A. Schön on Reflective Practice -