

# Love at first bite...

2 course: \$55pp

3 course: \$70pp

Both options include a glass of Golding's sparkling rosé

## Entrée

### STEAMED CHICKEN DUMPLINGS (4)

Four parcels of minced chicken encased in a thin flour pastry, steamed, and served with a tomato sesame sauce

### SMOKEY BAY OYSTERS (6)

Natural with lemon wedges  
Kilpatrick with KI bacon

### ARANCINI (4)

Pumpkin & feta arancini served on house-made pesto and topped with parmesan cheese

## Main

### ATLANTIC SALMON (GFA)

Served with grilled asparagus, broccolini, crispy chats and Green Goddess dressing

### HALLOUMI SALAD (GFA)

Grilled halloumi served with a blend of baby spinach, mixed leaves, roasted pumpkin and chickpeas, drizzled with a balsamic vinaigrette and topped with crushed almonds

### 250G RUMP STEAK (GFA)

Premium Riverine Rump Steak grilled to your liking served with salad, crispy chips and your choice of sauce— gravy, mushroom, diane or pepper

### CRAB & PRAWN PASTA

Spaghetti pasta tossed in a house-made creamy Rosé sauce, garlic, chilli, prawns, blue swimmer crab and topped with parmesan cheese

### GNOCCHI (V/VE)

House made pumpkin gnocchi tossed with butter, sage, asparagus, peas and topped with Adelaide Hills goats curd and crushed almonds.

## Dessert

### HOUSE MADE STICKY DATE PUDDING

Served with vanilla ice cream and whipped cream and topped with a warm toffee sauce

### BRANDY SNAP BASKET (V/GF/VEA)

Filled with fresh fruit, passionfruit pulp and berry compote served with whipped cream

### INDIVIDUAL CHOCOLATE MUD CAKE (VE)

A beautiful rich chocolate mud cake served with berry compote and a strawberry

