Minter an the terrace

EATS

CHEF'S SOUP OF THE DAY \$12

Served with Toasted bread

MINI COB LOAF \$16

Creamy Spinach and Bacon filling served inside a fresh baked cob loaf

LAMB SHANK \$28

Slow roasted veggies, Creamy mash potato, Tomato jus

PUMPKIN & SPINACH LINGUINI \$22

Bacon, cherry tomato, red onion, herbs, creamy rose saucey

CRISPY SKIN SALMON \$30

Saffron chorizo risotto, buttered greens

16HR BRAISED BEEF CHEEKS \$23

Garlic herb mash, baby Dutch Carrots, red wine reduction

BREAD & BUTTER PUDDING \$15

Raspberry & white chocolate, served with warm vanilla custard

SHARE DESSERT FOR 2 - \$25

Chocolate fondue Chef's selection of chocolate brownie, churros, assorted donuts, marshmallows, wafers & strawberries with a warm chocolate sauce.



S'MORTINI

Vodka, Drambuie, Baileys

CAMPFIRE ESPRESSO MARTINI

Vodka, Kahlua, Espresso & toasted marshmallow syrup

HOT TODDY

Jamesons Irish whiskey with lemon

MULLED APPLE CIDER

Spiced infused warm apple cider

SPICED MULLED CIDER

Spiced infused warm apple cider spiked with spiced rum

ADULT HOT CHOCOLATE

Baileys, hot chocolate, chocolate sauce

18+ only. We promote the responsible service of alcohol. Drink responsibly.