



CHEF'S MONTHLY SPECIALS

6pm - 9pm

Delight in this month's special menu, featuring our Head Chef's creative dishes inspired by bold flavors and culinary artistry. Enjoy a unique dining experience crafted with passion and expertise.

ENTREE

Cajun Spiced Popcorn Crocodile with Ranch Sauce | **19**

Wine Pairing: Jim Barry Watervale Riesling, Clare Valley, SA

MAINS

Rich Slow Cooked Buffalo, Chorizo and Wild Mushroom Ragu Served on Thick Pappardelle Pasta with La Casa Pecorino Cheese and Fried Basil | **28**

Wine Pairing: Penfolds "Koonunga Hill" Shiraz Cabernet, SA

DESSERT

White Chocolate Panna Cotta with, Coffee Gelato, Salted Caramel, & Pistachio Crumb (GF) | **16**

Wine Pairing: Gossip Pink Moscato, Tharbogang, NSW