

Blackboard Specials

AVAILABLE FOR DINNER ONLY

Fire & Tide (Sharing for 2) (I)(GF)

MEMBER \$79 | VISITOR \$82

500g dry-aged T-Bone and two garlic butter U8 butterfly king prawns served with duck fat kipfler potatoes, grilled corn on the cob, honey-glazed baby carrots, broccolini and brandy peppercorn cream.

Lamb Tomahawk (GF)

MEMBER \$49 | VISITOR \$52

Chargrilled bone-in lamb forequarters served with creamy garlic mash, buttered peas, honey-glazed carrots, rich lamb jus, and traditional mint jelly.

Lobster Thermidor (I)

MEMBER \$39 | VISITOR \$42

Half lobster baked with a rich mustard, brandy and Gruyère cream sauce, finished under the grill until golden and served with golden chips and fresh garden salad.

Red Wine Braised Beef Cheek (GF)

MEMBER \$34 | VISITOR \$37

Slow-braised beef cheek in a rich red wine sauce with mushrooms and onions, served with creamy garlic mash, honey-glazed carrots and broccolini.

(GF) = Gluten Friendly | Seafood: (I) = Imported | (M) Mixed | (A) Australian

Not valid in conjunction with any other dining specials and offers. Valid for dinner current month only. Images are examples only.