

» Chef Specials

Treat yourself this month to our specialised dishes



Hervey Bay Scallops

Entrée 18

Pan-seared scallops served on a mint and pea purée, topped with mango salsa and finished with crisp oven-baked pancetta

Goat's Cheese & Caramelised Onion Tart

Entrée 14

Thyme-infused caramelised onion tart served with creamy goat's cheese, topped with roquette, cherry tomatoes and lemon oil, finished with balsamic glaze

Salt & Pepper Rubbed Grilled Venison Eye of Loin

Main 46

Char-grilled venison eye of loin seasoned with crushed sea salt and ground black pepper. Served with sweet beetroot relish, baby spinach and potato mash stack, served with a side of horseradish

300g Seasoned Beef Knuckle

Main 33

Char-grilled beef knuckle with creamed spinach and a truffle infused potato fondant. Topped with grilled cherry tomatoes and crisp fried parsley

Coconut & Lime Panna Cotta

Dessert 14

Coconut and lime infused panna cotta served with a pineapple crisp and a fresh lychee and mint salad

Surcharge

SYDNEY:

Darling Harbour - \$5 per person on Sundays and public holidays

Parramatta - \$5 per person on Sundays and public holidays

MELBOURNE:

Southbank - \$5 per person on public holidays

The Meat & Wine Co

A cut above...

