



twenty
one
fifty

Entrée

<i>Soup of the day</i>	<i>\$14.00</i>
<i>Szechuan pepper spiced calamari with sweet chili dressing (GF)</i>	<i>\$18.00</i>
<i>Seared scallops with kumara puree, chorizo, and fine cress (GF)</i>	<i>\$20.00</i>
<i>Atlantic salmon fishcakes with beetroot puree and rocket salad</i>	<i>\$18.00</i>
<i>Clarion Caesar salad with bacon, croutons, poached egg and parmesan</i>	<i>\$19.00</i>
<i>~ with chicken</i>	<i>\$22.00</i>

Main

<i>Crispy skin ocean trout with pea mash and tomato provencale (GF)</i>	<i>\$29.00</i>
<i>Tempura flathead fillet with chips, green salad and lime aioli</i>	<i>\$27.00</i>
<i>Braised lamb shank with creamy mash and gremolata (GF)</i>	<i>\$32.00</i>
<i>Butter chicken with steamed jasmine rice and pappadum</i>	<i>\$27.00</i>
<i>Cannelloni, spinach and ricotta, rich basil tomato puree, parmesan (V)</i>	<i>\$25.00</i>

From the grill

<i>Corn fed chicken breast, mushroom ragout, potato puree (GF)</i>	<i>\$29.00</i>
<i>Ribeye fillet 400g on the bone, mushroom ragout, potato puree (GF)</i>	<i>\$40.00</i>
<i>Grain fed T-bone 500g with mushroom ragout, potato puree (GF)</i>	<i>\$38.00</i>

~ Your choice of sauce; Pepper, Mushroom, Pinot jus

Sides

<i>Mesculen lettuce with vinaigrette (GF)</i>	<i>\$7.00</i>
<i>Potato chips with rosemary salt (GF)</i>	<i>\$7.00</i>
<i>Garlic bread</i>	<i>\$7.00</i>

Dessert

Lemon curd tart, Sweet pastry filled with almond and lemon cream, topped with meringue	\$15.00
Crème brulee with coffee biscotti, Vanilla bean custard with caramel topping and coffee scented biscuit	\$15.00
Canele Small French pastry with a soft and tender custard center and a dark, thick caramelized crust served with king island double cream	\$14.00
Chocolate, chocolate and chocolate Baked soft center valrhona pudding, chocolate sauce and chocolate ice cream (Allow 20 minutes)	\$18.00

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