

# Locals Night

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## Dinner Menu

**\$45 two courses**

Includes main and dessert with complementary glass of wine

### Main

Sweet Potato Gnocchi, Soft Goats Cheese, Basil, Grilled Leeks

NF, Vego, CBV

Pan Roast Barramundi, Pickled Cucumber,  
Potato Scallops, Dill Gremolata, Aioli

DE, NF

Mount Cook Alpine Salmon, Cherry Tomatoes, Mint, Green Olives

DE, NF

Roast Half Free Range Chicken, Farm Greens, Lemon, Capers

NF

### Dessert

Berry, Hazelnut & Chocolate Tart, Vanilla Gelato

Peach Melba & Coconut Pavlova

DE, NF

Dark Chocolate & Date Cake, Orange Crème Fraiche

NF

Strawberry & Mint Gelato, Watermelon, Prosecco Jelly

DE, NF, CBV

*No members discounts apply*

*Sample menu, these dishes may change due to seasonality*