

# Weekly Specials

## Tuesday \$35 Ribs Night

BBQ Baby Pork Ribs with Apple Slaw  
With a Balter Captain Sensible (3.5%) or Glass of Prosecco

## Wednesday \$35 Steak Night

Wagyu Beef Skirt, Diane Sauce & Fries (GF, DFO)  
With a Glass of Sauvignon Blanc, Shiraz or Balter Captain Sensible (3.5%)

## Thursday \$35 Fritto Misto

Lightly Fried Seafood with Garlic Aioli  
With a Glass of Tim Adams Riesling

## \$35 Paella Special

*(Friday and Saturday Lunch Only)*

Choice of Seafood or Vegetarian Paella  
With a Glass of Sangria

## Daily Tapas Time

4pm-5:30pm

Discounted Tapas and Happy Hour Starting at \$5

## Four Course Banquet 79pp

*(Minimum Two People / Whole table)*

### To Start [to share]

Pacific Oysters, Mignonette (GF, DF)

### Entrée [both to share]

Charcuterie, Pickles, Sourdough (GFO, DF)  
French Onion Parfait, Masa Crackers, Puffed Rice (GF, V)

### Main [choose one each]

Fazzoletti, Garden Peas, Basil Oil, Fresh Ricotta (V)  
Wagyu Beef Skirt, Provencal Vegetables, Whipped Crème Fraiche, Port Jus (GF, DFO)  
Local Fish, Grilled Prawn, Succotash, Salsa Verde (GF, DF)  
Elgin Valley Chicken, Saffron & Currant Pilaf, Petite Herbs, Aji Armarillo (GF, DF)  
Lamb Shortloin, Stir Fried Greens, Chèvre, Blueberry Bordelaise (GF, DFO)

### Sides [to share]

Josper Fired Broccoli, Pistachio, Labneh (GF, DFO)

### Dessert [to share]

Raspberry Mille-Feuille, Vanilla Diplomat

## Vaquero Wine Pairing \$39pp

NV Veuve Ambal Rose Brut, Vin Mousseux, FR  
2023 Flametree Embers Chardonnay, Margeret River, WA  
2022 Les Parcellaise Malbec, Pays D'OC