

### SMOKEY BOURBON GLAZED PORK BELLY GF

Served with whole baked sweet potato, red and green slaw with a bourbon glaze \$27.00

#### CITRUS GLAZED ATLANTIC SALMON

Served with a mini Caesar salad, thick cut chips and charred lemon \$28.00

# **CREAMY BEETROOT RISOTTO GF & VEGO**

Served with a fetta crumble, parmesan cheese and toasted walnuts \$22.00

Add Chicken \$5.00

#### **BEEF CHEEK WELLINGTON**

Slow braised beef cheek with liver pate wrapped in puff pastry on mash potato, broccolini and mushroom sauce \$25.00

# BBO BUTTERMILK & LIME CHICKEN GF

Chicken breast marinated in butter milk and lime served with crispy noodles, fresh coriander & mint, crushed cashews and sriracha mayonnaise

\$24.00

### CHAR GRILLED QUAIL GF

Rolled in cumin, coriander, cinnamon and paprika served with grilled lemon, charred potato and Brussel sprouts

\$29.00

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\*\*SALMON CAN BE GF WITHOUT CROUTONS

\*\*RISOTTO CAN BE VEGAN WITHOUT CHEESES

Hornets