



THE BARRACKS

2 COURSES \$55.00 | 3 COURSES \$62.00

ENTRÉE

Smoked Salmon, mango + avocado stack.
With lime and olive oil

OR

Tempura Prawns
With soy and pickled ginger dipping sauce

OR

French Onion Soup
Topped with Gruyere cheese crouton

MAINS

Roasted Chicken Breast, seared eggplant, melted haloumi.
With a tomato concasse sauce, crispy sage potatoes

OR

Grilled Crispy Skin Ocean Trout Fillet
With fresh dill, caper sauce, Chips, and aioli

OR

Slow Braised Lamb Shank
With mash, Steamed green vegetables + rich Bordelaise sauce.

DESSERT

Coffee Crème Caramel
With almond Biscotti