



# WEDNESDAY

**\$55PP**

NORMALLY \$89

THREE COURSES FOR THE PRICE OF TWO

## ENTREE

GRILLED ASPARAGUS, GOATS CHEESE, CANDIED NUTS & BALSAMIC  
TENDER LEMON PEPPER FLASH FRIED CALAMARI

## MAIN

SLOW COOKED BEEF RAGU & ROSEMARY PAPPARDELLE  
CHABLIS, CONFIT GARLIC, PRAWN & SCALLOP LINGUINI

## DESSERT

FRENCH VANILLA CREME BRULEE  
DECADENT CHOCOLATE MOUSSE



**4, 11, 18**  
**DECEMBER**  
**ONLY**

BOOKING ESSENTIAL

