



John Reynell
Restaurant

Wednesday 26th November, 3rd and 10th December

2 Courses menu \$25.00 per person, food only (kids - 1 course \$8.00)

Amuse Bouche

Crisp Polenta (GF, V)

truffle duxelles and tomato sugo

Shared Table Entrée

Marinated Local Olives (GF, VE)

green salad, home baked sour dough

Main Course

Chargrilled Lamb Skewers (GF, VO)

Lentil and goat's cheese insalata

Or

Katsu Chicken Breast (GF)

Kimchi, noodles, nam prik sauce

Petit Fours

Meringue with Berries (GF)

Brulé Lemon Myrtle Curd Tartlets

Chocolate and Cointreau Truffles

Kid's meal \$8.00

Katsu Chicken Slider,
sweet potato chips, salad

V-Vegetarian, VO-Vegetarian Option, GF-Gluten Free, GFO-Gluten Free Option, VE-Vegan,
VEO-Vegan Option, DF-Dairy Free, DFO-Dairy Free Option, NF-Nut Free