

Carte du jour menu | \$65pp  
3 course dinner with a glass of wine

Bookings Essential

Carte du jour menu is available **Wednesday & Thursday** from 5.30pm - 7pm

Available for the month of August 2022 | Subject to availability

Full À la carte menu also on offer

\$65pp

Select a glass of wine from the Barons & Potter range

Sauvignon Blanc, Chardonnay, Merlot or Pinot Noir

## Starters

**Mushroom, Truffle & Walnut Pâté** | Beetroot relish, creamed goat's cheese, Turkish bread

Gluten Free Option | Vegetarian

or

**Salt 'n' Pepper Squid** | Pickled cucumber, aioli, soy & lemon

Dairy Free | Gluten Free Option

or

**Fried Pork Belly** | Vietnamese slaw, vermicelli & chilli caramel

Dairy Free | Gluten Free Option | Nuts

## Mains

**Beef Wellington** | w/ potato mash, swiss brown mushrooms, creamy silverbeet & jus

or

**Fish of the Day** | Today's fresh catch served w/ braised fennel, almond skordalia, broad bean & cherry tomato salsa

Gluten Free Option | Nuts

or

**Pumpkin & Spinach Ravioli** | w/ feta, pine nuts, pumpkin seeds, red pepper pesto & garlic crumb

Vegetarian

## Sides

Pear & Rocket Salad | \$12

Shoestring Fries | \$12

Roasted cauliflower w/ paprika & hummus | \$12

Roasted duck fat potatoes w/ smoked sea salt | \$14

## Desserts

**The County Hotel Ice** | The County's homemade ice cream w/ chocolate shell & warm fudge sauce

or

**Chocolate Sticky Pudding** | w/ creme Anglaise, whipped cream & caramelised pears & raspberries