

ROASTS REIMAGINED

TRADITION REIMAGINED
SHARING PLATES. SHARING EVENINGS

FAMILY PLATTER

(Ideal for sharing between 4 people)
\$135/\$141

150 days grain-fed Rump of beef
Whole free-range chicken marinated with rosemary & thyme
Cowra lamb leg marinated with Dijon mustard & garlic
Served with roast potatoes, Yorkshire pudding, maple roasted pumpkin & sweet potatoes,
market fresh seasonal greens & classic homemade gravy

DUET PLATTER

(Ideal for sharing between 2 people)
\$68/\$73

150 days grain-fed Rump of beef
Half a free-range chicken marinated with rosemary & thyme
Cowra lamb leg marinated with Dijon mustard & garlic
Served with roast potatoes, Yorkshire pudding, maple roasted pumpkin & sweet potatoes,
market fresh seasonal greens & classic homemade gravy

SIDES

Baked cauliflower mornay with mozzarella cheese \$11/\$12
Sausage meat stuffing with sage, onion & thyme \$11/\$12

ADD A DESSERT

Sticky date pudding with salted caramel sauce and vanilla ice cream \$12/\$13

This traditional roast menu is uniquely available Sunday to Wednesday evening only

NINETEEN

1920

TWENTY