



## Sunday Roast

### To start

**Warm bread | \$4pp**  
Dairyman butter

### Choice of Roast

**17 hour Braised "Fleurieu Peninsula" Lamb Shoulder** GF, DF  
Confit turnip

**Lemon and herb infused "Abelsway" Roast Chicken** GF (o)  
Herb stuffing

**Roasted "36 Degrees South" Beef Sirloin** GF (o)  
Tallow Yorkshire pudding

**Mushroom and Caramelised Onion Pithivier**  
Confit turnip

### Roast Accompaniments

Confit garlic and rosemary Kipfler potato, red wine cabbage, honey glazed carrots, roasted parsnip, broccolini, mushy peas, gravy

### Add | \$10ea

Broccolini, red wine cabbage or confit garlic and rosemary kipfler potatoes

### Dessert

**Miso spiced Pumpkin pie**  
Macadamia and lemon myrtle ice-cream, gingerbread, ginger jelly

**Apple and thyme tarte tatin**  
Anglaise, "Gelista" vanilla bean ice-cream

**Section 28 Cheese platter** GF (o)  
Walnut roulade, quince paste, baccos leaves

**\$95 per person for 2 courses**

GF - Gluten Free

DF - Dairy Free

Ve - Vegan

(o) - Option