|  |  |  |  |
| --- | --- | --- | --- |
| Fine Food Takeaway @ 2 Small Rooms  Dinner Course  All delicious dinners are served with a crusty French baguette and Beurre  Beef Tenderloin GF $35  Pan Seared free range Beef Tenderloin served with duck fat potatoes, fresh greens and a rich Jus.  Farro Risotto (vegetarian) $ 28  Buckwheat crunchy style grain with asparagus, mushrooms and cream  Free range Lamb Rump GF $34  Aussie Lamb roasted with Cumin served with Pumpkin Puree, charred citrus with a red wine Jus  Crispy Skin Duck Confit $35 GF  Oven roasted and served with braised red cabbage and a blue berry sauce  Sides  Duck Fat Potatoes $12  Extra Baguettes (not gf) with beurre $10  Green Side Salad $10  Dessert of the day  Please ask  French Apple Tartlet (gf) $16  Vanilla Cream  Menu subject to change without notice  Please inform of ANY dietary requirements |  |  |  |