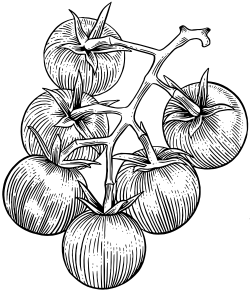
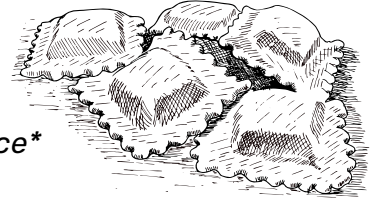


COTTAGE MENU



SEATS 7-16 PEOPLE, \$75 PP

We can accommodate any dietary restrictions with notice



FIRST COURSE

SECOND COURSE

WEDGE SALAD

Organic Iceberg with Housemade Bacon, Green Goddess Ranch, Tomatoes and Everything Spice (GF)

BOLOGNESE

Housemade Fettuccine Bolognese with Parmesan (GF Available)

BURRATA + PROSCIUTTO

Seasonal Fruit, Burrata and Prosciutto Salad with Fresh Herbs, Flowers and Hot Honey (GF)

RICOTTA RAVIOLI

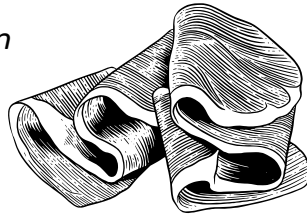
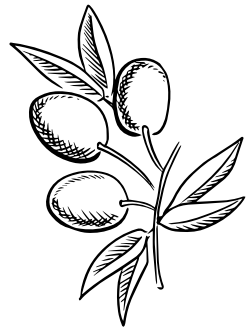
Housemade Ricotta Ravioli with Seasonal Veggies, Pancetta and Parm (Vegetarian Available)

SEASONAL SALAD

Rotating Seasonal Option

SEASONAL SECOND COURSE

Rotating Seasonal Option



ENTREE

DESSERT

TENDERLOIN

Beef Tenderloin (Medium-Rare) with Sour Cream Mashed Potatoes, Seasonal Veggies and Au Poivre Sauce (GF)

CHEESECAKE

NY-Style Cheesecake with Seasonal Fruit Compote

STEELHEAD

Roasted Steelhead with Buttered Potatoes, Seasonal Veggies and Hollandaise (GF)

CHOCOLATE TART

Vegan Chocolate Coconut Tart with Oat Crumble and Whipped Coconut Cream (GF)

SEASONAL ENTREE

Rotating Seasonal Option

SEASONAL DESSERT

Rotating Seasonal Option

