

# Freemason Abbey



## FIRST COURSE

### **Seasonal Greens Salad**

mesclun greens, dried cranberries, onions  
, candied walnuts, goat cheese, raspberry  
champagne vinaigrette

### **Heirloom Tomato Bruschetta**

whipped ricotta, prosciutto, basil, balsamic

### **Cup of She Crab Soup**

our award-winning signature soup  
upgrade to a bowl +3

## SECOND COURSE

### **Seared Tuna**

black garlic risotto, herb steeped cannellini, roasted leek, basil

### **Braised Short Rib**

red potato & spring onion, peach & jalapeño

### **Wild Boar Chop**

bone-in, fig jam, rice pilaf, lima beans & caramelized onion

## THIRD COURSE

### **Crème Brûlée**

### **Banana Pudding**

with oreo crumble

## DRINK FEATURES

### **Strawberry Blackberry Mojito - 10**

rum, strawberry mix, blackberry syrup, mojito syrup, lime, mint, soda water  
can be made non- alcoholic - 6

### **Yalumba Cabernet**

2021 Coonawarra, South Australia, dark rich fruit, cedar, mint, eucalyptus

6oz - 14

9oz - 19

btl - 50

