



SET MENU – ENTRÉE AND MAIN COURSE \$52.50

entrée – your choice of:

salt & pepper calamari served on a rocket and parmesan salad

wild porcini mushroom ravioli with romesco sauce and shaved grana padano (v)

salt & pepper prawns with garlic aioli and a hint of chilli

middle eastern spiced chicken skewers (2) with fresh tabbouleh and tzatziki

bruschetta with basil, tomato, chilli jam and bocconcini (v)

main course - your choice of:

vegetarian tasting plate – eggplant moussaka, baked field mushroom, mexican rice and romesco sauce (v)

portuguese lemon chicken with corn and zucchini fritters and avocado salsa

fish of the day: eg. crispy skin ocean trout fillet, citrus and fennel risotto and a radicchio and watercress salad (**fish changes daily and according to market availability**)

pork belly with orange and carrot mash, shaved fennel and watercress salad with red wine jus

sticky and spicy beef ribs with mexican wild rice and crispy tortillas

\$52.50 per person



SET MENU – ENTRÉE AND MAIN COURSE \$57.50

entrée – your choice of:

salt & pepper prawns with garlic aioli and a hint of chilli

wild porcini mushroom ravioli with romesco sauce and shaved grana padano (v)

pan seared scallops with miso emulsion, shiitake and enoki mushrooms and pearl tapioca crackers

chicken liver pate with red wine poached pears and garlic crostini

oysters natural served with a red wine and shallot dressing (1/2 dozen)

main course - your choice of:

vegetarian tasting plate – eggplant moussaka, baked field mushroom, mexican rice and romesco sauce (v)

portuguese lemon chicken with corn and zucchini fritters and avocado salsa

fish of the day: eg. crispy skin ocean trout fillet, citrus and fennel risotto and a radicchio and watercress salad (**fish changes daily and according to market availability**)

char siu duo of duck – confit duck leg and pan roasted duck breast with coconut pancake, sesame broccolini and master stock reduction

six week aged black angus porterhouse (350g) served with fries, salad and herbed butter **with red wine, mushroom or peppercorn sauce – (served medium rare only for groups of 15 or more)**

\$57.50 per person



SET MENU – MAIN COURSE AND DESSERT \$47.50

main course - your choice of:

vegetarian tasting plate – eggplant moussaka, baked field mushroom, mexican rice and romesco sauce (v)

portuguese lemon chicken with corn and zucchini fritters and avocado salsa

fish of the day: eg. crispy skin ocean trout fillet, citrus and fennel risotto and a radicchio and watercress salad **(fish changes daily and according to market availability)**

pork belly with orange and carrot mash, shaved fennel and watercress salad with red wine jus

sticky and spicy beef ribs with mexican wild rice and crispy tortillas

dessert – your choice of:

coconut and tapioca pudding with caramelised pineapple in kaffir lime syrup

assiette of orange:

orange chocolate truffle, orange pannacotta, orange sorbet and orange sherbet fizz

baileys and coffee cheesecake with candied pecans and dark chocolate shavings

\$47.50 per person



SET MENU – MAIN COURSE AND DESSERT \$52.50

main course - your choice of:

vegetarian tasting plate – eggplant moussaka, baked field mushroom, mexican rice and romesco sauce (v)

portuguese lemon chicken with corn and zucchini fritters and avocado salsa

fish of the day: eg. crispy skin ocean trout fillet, citrus and fennel risotto and a radicchio and watercress salad (**fish changes daily and according to market availability**)

char siu duo of duck – confit duck leg and pan roasted duck breast with coconut pancake, sesame broccolini and master stock reduction

six week aged black angus porterhouse (350g) served with fries, salad and herbed butter **with red wine, mushroom or peppercorn sauce – (served medium rare only for groups of 15 or more)**

dessert – your choice of:

coconut and tapioca pudding with caramelised pineapple in kaffir lime syrup

assiette of orange:

orange chocolate truffle, orange pannacotta, orange sorbet and orange sherbet fizz

baileys and coffee cheesecake with candied pecans and dark chocolate shavings

\$52.50 per person



SET MENU – 3 COURSES \$67.50

entrée – your choice of:

salt & pepper calamari served on a rocket and parmesan salad

wild porcini mushroom ravioli with romesco sauce and shaved grana padano (v)

salt & pepper prawns with garlic aioli and a hint of chilli

middle eastern spiced chicken skewers (2) with fresh tabbouleh and tsatziki

bruschetta with basil, tomato, chilli jam and bocconcini (v)

main course - your choice of:

vegetarian tasting plate – eggplant moussaka, baked field mushroom, mexican rice and romesco sauce (v)

portuguese lemon chicken with corn and zucchini fritters and avocado salsa

fish of the day: eg. crispy skin ocean trout fillet, citrus and fennel risotto and a radicchio and watercress salad (**fish changes daily and according to market availability**)

pork belly with orange and carrot mash, shaved fennel and watercress salad with red wine jus

sticky and spicy beef ribs with mexican wild rice and crispy tortillas

dessert – your choice of:

coconut and tapioca pudding with caramelised pineapple in kaffir lime syrup

assiette of orange:

orange chocolate truffle, orange pannacotta, orange sorbet and orange sherbet fizz

baileys and coffee cheesecake with candied pecans and dark chocolate shavings



SET MENU – 3 COURSES \$72.50

entrée – your choice of:

salt & pepper prawns with garlic aioli and a hint of chilli

wild porcini mushroom ravioli with romesco sauce and shaved grana padano (v)

pan seared scallops with miso emulsion, shiitake and enoki mushrooms and pearl tapioca crackers

chicken liver pate with red wine poached pears and garlic crostini

oysters natural served with a red wine and shallot dressing (1/2 dozen)

main course - your choice of:

vegetarian tasting plate – eggplant moussaka, baked field mushroom, mexican rice and romesco sauce (v)

portuguese lemon chicken with corn and zucchini fritters and avocado salsa

fish of the day: eg. crispy skin ocean trout fillet, citrus and fennel risotto and a radicchio and watercress salad (**fish changes daily and according to market availability**)

char siu duo of duck – confit duck leg and pan roasted duck breast with coconut pancake, sesame broccolini and master stock reduction

six week aged black angus porterhouse (350g) served with fries, salad and herbed butter **with red wine, mushroom or peppercorn sauce – (served medium rare only for groups of 15 or more)**

dessert – your choice of:

coconut and tapioca pudding with caramelised pineapple in kaffir lime syrup

assiette of orange:

orange chocolate truffle, orange pannacotta, orange sorbet and orange sherbet fizz

baileys and coffee cheesecake with candied pecans and dark chocolate shavings