



## SET MENU – ENTRÉE AND MAIN COURSE \$52.50

**entrée** – your choice of:

salt & pepper calamari served on a wild rocket and parmesan salad

potato and ricotta gnocchi tossed in sicilian mushroom, artichokes, olives and tomato sauce (v)

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

tandoori chicken skewers, pickled mango and moroccan cous cous salad

bruschetta with ricotta basil cream, tomato and chilli jam (v)

**main course** - your choice of:

vegetarian tasting plate – moroccan cous cous salad, caramelised onion tart, pear and cabbage slaw and tzatziki (v)

caribbean spiced chicken with potato roesti, wilted spinach, asparagus spears and jus

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 honey and thyme roasted parsnips and baby dutch carrots, apple & date relish and red wine jus

sticky beef ribs with mustard, pear and cabbage slaw and southern style bbq sauce

**\$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

potato and ricotta gnocchi tossed in sicilian mushroom, artichokes, olives and tomato sauce (v)

pan seared scallops with celeriac puree, peppered dutch carrots and a grape compote

braised octopus carpaccio with spring vegetable salsa

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

**main course** - your choice of:

vegetarian tasting plate – moroccan cous cous salad, caramelised onion tart, pear and cabbage slaw and tzatziki (v)

caribbean spiced chicken with potato roesti, wilted spinach, asparagus spears and jus

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)**

duo of duck – braised duck leg and sichuan spiced duck breast with sweet potato and lemongrass puree, kimchi and 5 spice 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 – moroccan cous cous salad, caramelised onion tart, pear and cabbage slaw and tzatziki (v)

caribbean spiced chicken with potato roesti, wilted spinach, asparagus spears and jus

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 honey and thyme roasted parsnips and baby dutch carrots, apple & date relish and red wine jus

sticky beef ribs with mustard, pear and cabbage slaw and southern style bbq sauce

**dessert** – your choice of:

brulee of the day with almond biscotti

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 – moroccan cous cous salad, caramelised onion tart, pear and cabbage slaw and tzatziki (v)

caribbean spiced chicken with potato roesti, wilted spinach, asparagus spears and jus

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**)

duo of duck – braised duck leg and sichuan spiced duck breast with sweet potato and lemongrass puree, kimchi and 5 spice 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:

brulee of the day with almond biscotti

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 wild rocket and parmesan salad

potato and ricotta gnocchi tossed in sicilian mushroom, artichokes, olives and tomato sauce (v)

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

tandoori chicken skewers, pickled mango and moroccan cous cous salad

bruschetta with ricotta basil cream, tomato and chilli jam (v)

#### **main course** - your choice of:

vegetarian tasting plate – moroccan cous cous salad, caramelised onion tart, pear and cabbage slaw and tzatziki (v)

caribbean spiced chicken with potato roesti, wilted spinach, asparagus spears and jus

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 honey and thyme roasted parsnips and baby dutch carrots, apple & date relish and red wine jus

sticky beef ribs with mustard, pear and cabbage slaw and southern style bbq sauce

#### **dessert** – your choice of:

brulee of the day with almond biscotti

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

potato and ricotta gnocchi tossed in sicilian mushroom, artichokes, olives and tomato sauce (v)

pan seared scallops with celeriac puree, peppered dutch carrots and a grape compote

braised octopus carpaccio with spring vegetable salsa

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

**main course** - your choice of:

vegetarian tasting plate – moroccan cous cous salad, caramelised onion tart, pear and cabbage slaw and tzatziki (v)

caribbean spiced chicken with potato roesti, wilted spinach, asparagus spears and jus

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**)

duo of duck – braised duck leg and sichuan spiced duck breast with sweet potato and lemongrass puree, kimchi and 5 spice 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:

brulee of the day with almond biscotti

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