



SET MENU – ENTRÉE AND MAIN COURSE \$52.50

entrée – your choice of:

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

gnocchi genovese with watercress and grana padano (v)

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

lemon and pepper chicken skewers with mexican corn salsa, pebre sauce

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

main course - your choice of:

vegetarian tasting plate – sweet potato skordalia, truffle polenta chips, rice noodle salad, pumpkin and walnut stuffed zucchini (v)

caribbean spiced chicken thigh fillets with potato cake, avocado and olive 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)**

crispy pork belly with roast pumpkin and walnut stuffed zucchini and a spiced beetroot relish

pan roasted lamb noisettes with sweet potato skordalia, truffled polenta chips, rocket pesto and fried kale

\$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

gnocchi genovese with watercress and grana padano (v)

pan seared scallops with leek fondue and bacon foam

thai beef and crispy noodle salad

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

main course - your choice of:

vegetarian tasting plate – sweet potato skordalia, truffle polenta chips, rice noodle salad, pumpkin and walnut stuffed zucchini (v)

caribbean spiced chicken thigh fillets with potato cake, avocado and olive 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)**

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 – sweet potato skordalia, truffle polenta chips, rice noodle salad, pumpkin and walnut stuffed zucchini (v)

caribbean spiced chicken thigh fillets with potato cake, avocado and olive 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**)

crispy pork belly with roast pumpkin and walnut stuffed zucchini and a spiced beetroot relish

pan roasted lamb noisettes with sweet potato skordalia, truffled polenta chips, rocket pesto and fried kale

dessert – your choice of:

caramelised apple and rhubarb crumble

assiette of orange:

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

traditional crème brûlée

\$47.50 per person



SET MENU – MAIN COURSE AND DESSERT \$52.50

main course - your choice of:

vegetarian tasting plate – sweet potato skordalia, truffle polenta chips, rice noodle salad, pumpkin and walnut stuffed zucchini (v)

caribbean spiced chicken thigh fillets with potato cake, avocado and olive 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**)

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:

caramelised apple and rhubarb crumble

assiette of orange:

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

traditional crème brûlée

\$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

gnocchi genovese with watercress and grana padano (v)

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

lemon and pepper chicken skewers with mexican corn salsa, pebre sauce

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

main course - your choice of:

vegetarian tasting plate – sweet potato skordalia, truffle polenta chips, rice noodle salad, pumpkin and walnut stuffed zucchini (v)

caribbean spiced chicken thigh fillets with potato cake, avocado and olive 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)**

crispy pork belly with roast pumpkin and walnut stuffed zucchini and a spiced beetroot relish

pan roasted lamb noisettes with sweet potato skordalia, truffled polenta chips, rocket pesto and fried kale

dessert – your choice of:

caramelised apple and rhubarb crumble

assiette of orange:

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

traditional crème brûlée



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 – sweet potato skordalia, truffle polenta chips, rice noodle salad, pumpkin and walnut stuffed zucchini (v)

caribbean spiced chicken thigh fillets with potato cake, avocado and olive 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**)

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:

caramelised apple and rhubarb crumble

assiette of orange:

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

traditional crème brûlée