



SET MENU – ENTRÉE AND MAIN COURSE \$52.50

entrée – your choice of:

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

homemade pumpkin and feta tortellini with creamy walnut sauce and shaved grana padano (v)

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

peri peri chicken skewers with a saffron pilaf and a mint dip

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

main course - your choice of:

vegetarian tasting plate – chunky celeriac mash, red cabbage and carrot slaw, sesame tossed broccolini, baked field mushroom and a quinoa and goat cheese truffle (v)

ricotta and basil stuffed chicken maryland wrapped in prosciutto, red harissa, lemon pepper potato fondant and butter spinach

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 sesame tossed broccolini, chunky celeriac mash, date and pear relish and a honey soy glaze

pistachio crusted lamb rack (4 points) with a potato stack, quinoa and goat cheese truffle and salsa verde

\$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

homemade pumpkin and feta tortellini with creamy walnut sauce and shaved grana padano (v)

pan seared scallops with parsnip puree and sweet potato chips

torched atlantic salmon fillet with a red cabbage and carrot slaw and dill yoghurt

peri peri chicken skewers with a saffron pilaf and a mint dip

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

main course - your choice of:

vegetarian tasting plate – chunky celeriac mash, red cabbage and carrot slaw, sesame tossed broccolini, baked field mushroom and a quinoa and goat cheese truffle (v)

ricotta and basil stuffed chicken maryland wrapped in prosciutto, red harissa, lemon pepper potato fondant and butter spinach

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 – orange confit duck leg, pan seared duck breast, roasted fig, semolina mash and blood plum jus

six week aged black angus porterhouse (350g) served with fries, salad and herbed butter **with red wine, mushroom, peppercorn or blue cheese 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 – chunky celeriac mash, red cabbage and carrot slaw, sesame tossed broccolini, baked field mushroom and a quinoa and goat cheese truffle (v)

ricotta and basil stuffed chicken maryland wrapped in prosciutto, red harissa, lemon pepper potato fondant and butter spinach

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 sesame tossed broccolini, chunky celeriac mash, date and pear relish and a honey soy glaze

pistachio crusted lamb rack (4 points) with a potato stack, quinoa and goat cheese truffle and salsa verde

dessert – your choice of:

lemon syrup polenta cake with rum infused whipped cream and orange marmalade

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 – chunky celeriac mash, red cabbage and carrot slaw, sesame tossed broccolini, baked field mushroom and a quinoa and goat cheese truffle (v)

ricotta and basil stuffed chicken maryland wrapped in prosciutto, red harissa, lemon pepper potato fondant and butter spinach

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 – orange confit duck leg, pan seared duck breast, roasted fig, semolina mash and blood plum jus

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

dessert – your choice of:

lemon syrup polenta cake with rum infused whipped cream and orange marmalade

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

homemade pumpkin and feta tortellini with creamy walnut sauce and shaved grana padano (v)

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

peri peri chicken skewers with a saffron pilaf and a mint dip

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

main course - your choice of:

vegetarian tasting plate – chunky celeriac mash, red cabbage and carrot slaw, sesame tossed broccolini, baked field mushroom and a quinoa and goat cheese truffle (v)

ricotta and basil stuffed chicken maryland wrapped in prosciutto, red harissa, lemon pepper potato fondant and butter spinach

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 sesame tossed broccolini, chunky celeriac mash, date and pear relish and a honey soy glaze

pistachio crusted lamb rack (4 points) with a potato stack, quinoa and goat cheese truffle and salsa verde

dessert – your choice of:

lemon syrup polenta cake with rum infused whipped cream and orange marmalade

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

homemade pumpkin and feta tortellini with creamy walnut sauce and shaved grana padano (v)

pan seared scallops with parsnip puree and sweet potato chips

torched atlantic salmon fillet with a red cabbage and carrot slaw and dill yoghurt

peri peri chicken skewers with a saffron pilaf and a mint dip

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

main course - your choice of:

vegetarian tasting plate – chunky celeriac mash, red cabbage and carrot slaw, sesame tossed broccolini, baked field mushroom and a quinoa and goat cheese truffle (v)

ricotta and basil stuffed chicken maryland wrapped in prosciutto, red harissa, lemon pepper potato fondant and butter spinach

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 – orange confit duck leg, pan seared duck breast, roasted fig, semolina mash and blood plum jus

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

dessert – your choice of:

lemon syrup polenta cake with rum infused whipped cream and orange marmalade

assiette of orange:

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

traditional crème brûlée