



SET MENU – ENTRÉE AND MAIN COURSE \$52.50

entrée – your choice of:

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

pan fried homemade gnocchi in a creamy gorgonzola sauce with buttered spinach (v)

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

traditional beef tartare (150g eye fillet) with homemade shoe string fries, garden salad, truffle mayonnaise

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

main course - your choice of:

vegetarian tasting plate – braised artichoke heart, dauphinoise potato gratin, papaya salad, apple and celeriac purée and a basil pesto (v)

mozzarella and sundried tomato stuffed chicken breast, braised artichoke heart, confit chat potatoes, pinenut and basil pesto

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 vietnamese noodle salad, spicy apricots and honey roasted dutch carrots

chargrilled lamb backstrap (200 gram), dauphinoise potato gratin, prosciutto wrapped asparagus spears, red wine jus

\$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

pan fried homemade gnocchi in a creamy gorgonzola sauce with buttered spinach (v)

pan seared scallops with thai red curry sauce and a papaya salad

cured red tuna served with a miso broth, edamame and wasabi mayonnaise

traditional beef tartare (150g eye fillet) with homemade shoe string fries, garden salad, truffle mayonnaise

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

main course - your choice of:

vegetarian tasting plate – braised artichoke heart, dauphinoise potato gratin, papaya salad, apple and celeriac purée and a basil pesto (v)

mozzarella and sundried tomato stuffed chicken breast, braised artichoke heart, confit chat potatoes, pinenut and basil pesto

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 – pan seared duck breast, confit duck leg in a mushroom stock, apple and celeriac purée, mushroom duxelle and a sour cherry sauce

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 – braised artichoke heart, dauphinoise potato gratin, papaya salad, apple and celeriac purée and a basil pesto (v)

mozzarella and sundried tomato stuffed chicken breast, braised artichoke heart, confit chat potatoes, pinenut and basil pesto

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 vietnamese noodle salad, spicy apricots and honey roasted dutch carrots

chargrilled lamb backstrap (200 gram), dauphinoise potato gratin, prosciutto wrapped asparagus spears, red wine jus

dessert – your choice of:

dark chocolate, mascarpone and sour cherry parfait, crispy almond tuiles

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 – braised artichoke heart, dauphinoise potato gratin, papaya salad, apple and celeriac purée and a basil pesto (v)

mozzarella and sundried tomato stuffed chicken breast, braised artichoke heart, confit chat potatoes, pinenut and basil pesto

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 – pan seared duck breast, confit duck leg in a mushroom stock, apple and celeriac purée, mushroom duxelle and a sour cherry sauce

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:

dark chocolate, mascarpone and sour cherry parfait, crispy almond tuiles

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

pan fried homemade gnocchi in a creamy gorgonzola sauce with buttered spinach (v)

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

traditional beef tartare (150g eye fillet) with homemade shoe string fries, garden salad, truffle mayonnaise

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

main course - your choice of:

vegetarian tasting plate – braised artichoke heart, dauphinoise potato gratin, papaya salad, apple and celeriac purée and a basil pesto (v)

mozzarella and sundried tomato stuffed chicken breast, braised artichoke heart, confit chat potatoes, pinenut and basil pesto

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 vietnamese noodle salad, spicy apricots and honey roasted dutch carrots

chargrilled lamb backstrap (200 gram), dauphinoise potato gratin, prosciutto wrapped asparagus spears, red wine jus

dessert – your choice of:

dark chocolate, mascarpone and sour cherry parfait, crispy almond tuiles

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

pan fried homemade gnocchi in a creamy gorgonzola sauce with buttered spinach (v)

pan seared scallops with thai red curry sauce and a papaya salad

cured red tuna served with a miso broth, edamame and wasabi mayonnaise

traditional beef tartare (150g eye fillet) with homemade shoe string fries, garden salad, truffle mayonnaise

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

main course - your choice of:

vegetarian tasting plate – braised artichoke heart, dauphinoise potato gratin, papaya salad, apple and celeriac purée and a basil pesto (v)

mozzarella and sundried tomato stuffed chicken breast, braised artichoke heart, confit chat potatoes, pinenut and basil pesto

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 – pan seared duck breast, confit duck leg in a mushroom stock, apple and celeriac purée, mushroom duxelle and a sour cherry sauce

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:

dark chocolate, mascarpone and sour cherry parfait, crispy almond tuiles

assiette of orange:

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

traditional crème brûlée