



SET MENU – ENTRÉE AND MAIN COURSE \$55.00

entrée – your choice of:

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

pan fried homemade gnocchi verde, arrabiata sauce, shaved grana padano (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 marinated bocconcini, tomato and chilli jam (v)

main course - your choice of:

vegetarian tasting plate – eggplant parmigiana, maple celeriac purée, kimchi, rice coconut cake and asparagus spears (v)

pan roasted chicken supreme, roasted capsicum and sundried tomato fregola, tossed broccolini, chicken 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)**

crispy pork belly, coconut rice cake, kimchi, braised spring onions and nuoc cham dressing

slow braised sticky beef ribs with roasted baby vegetables and a corn and carrot fritter

\$55.00 per person



SET MENU – ENTRÉE AND MAIN COURSE \$60.00

entrée – your choice of:

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

pan fried homemade gnocchi verde, arrabiata sauce, shaved grana padano (v)

pan seared scallops, maple roasted celeriac purée, confit granny smith apple and bacon dust

satay chicken skewers with peanut dip

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 – eggplant parmigiana, maple celeriac purée, kimchi, rice coconut cake and asparagus spears (v)

pan roasted chicken supreme, roasted capsicum and sundried tomato fregola, tossed broccolini, chicken 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**)

pan roasted duck breast (240g) in a dashi broth, enoki mushroom, kohlrabi and fried tofu

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)**

\$60.00 per person



SET MENU – MAIN COURSE AND DESSERT \$50.00

main course - your choice of:

vegetarian tasting plate – eggplant parmigiana, maple celeriac purée, kimchi, rice coconut cake and asparagus spears (v)

pan roasted chicken supreme, roasted capsicum and sundried tomato fregola, tossed broccolini, chicken 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)**

crispy pork belly, coconut rice cake, kimchi, braised spring onions and nuoc cham dressing

slow braised sticky beef ribs with roasted baby vegetables and a corn and carrot fritter

dessert – your choice of:

lemon tart with compressed ruby grapefruit, raspberry coulis and chantilly cream

assiette of orange:

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

traditional crème brûlée

\$50.00 per person



SET MENU – MAIN COURSE AND DESSERT \$55.00

main course - your choice of:

vegetarian tasting plate – eggplant parmigiana, maple celeriac purée, kimchi, rice coconut cake and asparagus spears (v)

pan roasted chicken supreme, roasted capsicum and sundried tomato fregola, tossed broccolini, chicken 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**)

pan roasted duck breast (240g) in a dashi broth, enoki mushroom, kohlrabi and fried tofu

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 tart with compressed ruby grapefruit, raspberry coulis and chantilly cream

assiette of orange:

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

traditional crème brûlée

\$55.00 per person



SET MENU – 3 COURSES \$70.00

entrée – your choice of:

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

pan fried homemade gnocchi verde, arrabiata sauce, shaved grana padano (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 marinated bocconcini, tomato and chilli jam (v)

main course - your choice of:

vegetarian tasting plate – eggplant parmigiana, maple celeriac purée, kimchi, rice coconut cake and asparagus spears (v)

pan roasted chicken supreme, roasted capsicum and sundried tomato fregola, tossed broccolini, chicken 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**)

crispy pork belly, coconut rice cake, kimchi, braised spring onions and nuoc cham dressing

slow braised sticky beef ribs with roasted baby vegetables and a corn and carrot fritter

dessert – your choice of:

lemon tart with compressed ruby grapefruit, raspberry coulis and chantilly cream

assiette of orange:

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

traditional crème brûlée



SET MENU – 3 COURSES \$75.00

entrée – your choice of:

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

pan fried homemade gnocchi verde, arrabiata sauce, shaved grana padano (v)

pan seared scallops, maple roasted celeriac purée, confit granny smith apple and bacon dust

satay chicken skewers with peanut dip

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 – eggplant parmigiana, maple celeriac purée, kimchi, rice coconut cake and asparagus spears (v)

pan roasted chicken supreme, roasted capsicum and sundried tomato fregola, tossed broccolini, chicken 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**)

pan roasted duck breast (240g) in a dashi broth, enoki mushroom, kohlrabi and fried tofu

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 tart with compressed ruby grapefruit, raspberry coulis and chantilly cream

assiette of orange:

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

traditional crème brûlée