



## 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, gorgonzola sauce, caramelised pear (can be served vegan with a napoli sauce)

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

satay chicken skewers with peanut dip

bruschetta with marinated bocconcini, tomato and chilli jam (v)

**main course** - your choice of:

vegetarian tasting plate – eggplant parmigiana, parsnip purée, leek fondue, honey roasted vegetables and purple congo potato crisps (v)

oven baked chicken supreme, burnt cocktail onions and fregola, lentil purée, 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 skin pork belly, artichoke purée, vermicelli and cashew nut salad, plum relish

pan seared lamb backstrap, parsnip purée, honey roasted butternut pumpkin and celeriac, parsnip crisps and red wine jus

**\$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, gorgonzola sauce, caramelised pear (can be served vegan with a napoli sauce) (v)

pan seared scallops, leek fondue, berry relish, purple congo potato crisps, garlic and lemon butter

satay chicken skewers with peanut dip

pork bao – crispy pork belly and asian salad in a chinese steamed bun

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

**main course** - your choice of:

vegetarian tasting plate – eggplant parmigiana, parsnip purée, leek fondue, honey roasted vegetables and purple congo potato crisps (v)

oven baked chicken supreme, burnt cocktail onions and fregola, lentil purée, 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**)

duo of duck: pan seared breast and pulled leg 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, parsnip purée, leek fondue, honey roasted vegetables and purple congo potato crisps (v)

oven baked chicken supreme, burnt cocktail onions and fregola, lentil purée, 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 skin pork belly, artichoke purée, vermicelli and cashew nut salad, plum relish

pan seared lamb backstrap, parsnip purée, honey roasted butternut pumpkin and celeriac, parsnip crisps and red wine jus

**dessert** – your choice of:

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

apple, rhubarb and mixed berry crumble with vanilla ice cream

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, parsnip purée, leek fondue, honey roasted vegetables and purple congo potato crisps (v)

oven baked chicken supreme, burnt cocktail onions and fregola, lentil purée, 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**)

duo of duck: pan seared breast and pulled leg 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

apple, rhubarb and mixed berry crumble with vanilla ice cream

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, gorgonzola sauce, caramelised pear (can be served vegan with a napoli sauce)

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

satay chicken skewers with peanut dip

bruschetta with marinated bocconcini, tomato and chilli jam (v)

**main course** - your choice of:

vegetarian tasting plate – eggplant parmigiana, parsnip purée, leek fondue, honey roasted vegetables and purple congo potato crisps (v)

oven baked chicken supreme, burnt cocktail onions and fregola, lentil purée, 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 skin pork belly, artichoke purée, vermicelli and cashew nut salad, plum relish

pan seared lamb backstrap, parsnip purée, honey roasted butternut pumpkin and celeriac, parsnip crisps and red wine jus

**dessert** – your choice of:

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

apple, rhubarb and mixed berry crumble with vanilla ice cream

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, gorgonzola sauce, caramelised pear (can be served vegan with a napoli sauce) (v)

pan seared scallops, leek fondue, berry relish, purple congo potato crisps, garlic and lemon butter

satay chicken skewers with peanut dip

pork bao – crispy pork belly and asian salad in a chinese steamed bun

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

**main course** - your choice of:

vegetarian tasting plate – eggplant parmigiana, parsnip purée, leek fondue, honey roasted vegetables and purple congo potato crisps (v)

oven baked chicken supreme, burnt cocktail onions and fregola, lentil purée, 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**)

duo of duck: pan seared breast and pulled leg 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

apple, rhubarb and mixed berry crumble with vanilla ice cream

traditional crème brûlée