



SET MENU – ENTRÉE AND MAIN COURSE \$55.00

entrée – your choice of:

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

pecorino, pea and mint ravioli, burnt butter and crispy sage (v)

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

southern glazed chicken drumettes, chipotle, carrot and wombok slaw

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

main course - your choice of:

vegetarian tasting plate – eggplant parmigiana, confit pumpkin purée, celeriac remoulade, saffron pilaf, roasted baby beetroots (v)

pesto stuffed chicken maryland, buttered chat potatoes, green peas, braised cabbage, marsala reduction

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**)

roast pork loin with crackling, burnt apple purée, duck fat roasted kipfler potatoes and a fennel and citrus salad

pan seared lamb backstrap, confit pumpkin, pickled celeriac remoulade, roasted baby beetroots

\$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

pecorino, pea and mint ravioli, burnt butter and crispy sage (v)

pan seared scallops, paprika spiced eggplant purée, candied prunes, shaved green mango

southern glazed chicken drumettes, chipotle, carrot and wombok slaw

pulled pork bao – pulled pork shoulder 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, confit pumpkin purée, celeriac remoulade, saffron pilaf, roasted baby beetroots (v)

pesto stuffed chicken maryland, buttered chat potatoes, green peas, braised cabbage, marsala reduction

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 - massaman duck leg curry, pan seared duck breast, saffron pilaf and roasted sweet potatoes

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, confit pumpkin purée, celeriac remoulade, saffron pilaf, roasted baby beetroots (v)

pesto stuffed chicken maryland, buttered chat potatoes, green peas, braised cabbage, marsala reduction

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**)

roast pork loin with crackling, burnt apple purée, duck fat roasted kipfler potatoes and a fennel and citrus salad

pan seared lamb backstrap, confit pumpkin, pickled celeriac remoulade, roasted baby beetroots

dessert – your choice of:

chocolate moccha mousse with honeycomb and white chocolate chips

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, confit pumpkin purée, celeriac remoulade, saffron pilaf, roasted baby beetroots (v)

pesto stuffed chicken maryland, buttered chat potatoes, green peas, braised cabbage, marsala reduction

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**)

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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:

chocolate moccha mousse with honeycomb and white chocolate chips

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

pecorino, pea and mint ravioli, burnt butter and crispy sage (v)

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

southern glazed chicken drumettes, chipotle, carrot and wombok slaw

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

main course - your choice of:

vegetarian tasting plate – eggplant parmigiana, confit pumpkin purée, celeriac remoulade, saffron pilaf, roasted baby beetroots (v)

pesto stuffed chicken maryland, buttered chat potatoes, green peas, braised cabbage, marsala reduction

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**)

roast pork loin with crackling, burnt apple purée, duck fat roasted kipfler potatoes and a fennel and citrus salad

pan seared lamb backstrap, confit pumpkin, pickled celeriac remoulade, roasted baby beetroots

dessert – your choice of:

chocolate moccha mousse with honeycomb and white chocolate chips

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

pecorino, pea and mint ravioli, burnt butter and crispy sage (v)

pan seared scallops, paprika spiced eggplant purée, candied prunes, shaved green mango

southern glazed chicken drumettes, chipotle, carrot and wombok slaw

pulled pork bao – pulled pork shoulder 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, confit pumpkin purée, celeriac remoulade, saffron pilaf, roasted baby beetroots (v)

pesto stuffed chicken maryland, buttered chat potatoes, green peas, braised cabbage, marsala reduction

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**)

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dessert – your choice of:

chocolate moccha mousse with honeycomb and white chocolate chips

apple, rhubarb and mixed berry crumble with vanilla ice cream

traditional crème brûlée