



SET MENU – ENTRÉE AND MAIN COURSE \$55.00

entrée – your choice of:

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

crispy mini taco, tangy tomato salsa, guacamole, mixed bean dip (v)

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

home-made gnocchi in a rich beef and tomato ragout, shaved parmesan

pulled pork bao – pulled pork shoulder in a chinese steamed bun

main course - your choice of:

vegetarian tasting plate – eggplant parmigiana, beetroot purée, broccolini, roasted chat potatoes, mediterranean vegetables (v)

chicken supreme, buttered chat potatoes, green peas, braised cabbage, marsala reduction

crispy skin atlantic salmon fillet, pea and parmesan arancini, beetroot purée, broccolini, grape salsa

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

5hrs slow braised lamb shanks, mediterranean roasted vegetables, moroccan couscous, apricot and date chutney

\$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

crispy mini taco, tangy tomato salsa, guacamole, mixed bean dip (v)

pan seared scallops, cauliflower purée, roasted baby carrots, garlic chili cracker, pea powder

home-made gnocchi in a rich beef and tomato ragout, shaved parmesan

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, beetroot purée, broccolini, roasted chat potatoes, mediterranean vegetables (v)

chicken supreme, buttered chat potatoes, green peas, braised cabbage, marsala reduction

crispy skin atlantic salmon fillet, pea and parmesan arancini, beetroot purée, broccolini, grape salsa

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

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, beetroot purée, broccolini, roasted chat potatoes, mediterranean vegetables (v)

chicken supreme, buttered chat potatoes, green peas, braised cabbage, marsala reduction

crispy skin atlantic salmon fillet, pea and parmesan arancini, beetroot purée, broccolini, grape salsa

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

5hrs slow braised lamb shanks, mediterranean roasted vegetables, moroccan couscous, apricot and date chutney

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, beetroot purée, broccolini, roasted chat potatoes, mediterranean vegetables (v)

chicken supreme, buttered chat potatoes, green peas, braised cabbage, marsala reduction

crispy skin atlantic salmon fillet, pea and parmesan arancini, beetroot purée, broccolini, grape salsa

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

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

crispy mini taco, tangy tomato salsa, guacamole, mixed bean dip (v)

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

home-made gnocchi in a rich beef and tomato ragout, shaved parmesan

pulled pork bao – pulled pork shoulder in a chinese steamed bun

main course - your choice of:

vegetarian tasting plate – eggplant parmigiana, beetroot purée, broccolini, roasted chat potatoes, mediterranean vegetables (v)

chicken supreme, buttered chat potatoes, green peas, braised cabbage, marsala reduction

crispy skin atlantic salmon fillet, pea and parmesan arancini, beetroot purée, broccolini, grape salsa

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

5hrs slow braised lamb shanks, mediterranean roasted vegetables, moroccan couscous, apricot and date chutney

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

crispy mini taco, tangy tomato salsa, guacamole, mixed bean dip (v)

pan seared scallops, cauliflower purée, roasted baby carrots, garlic chili cracker, pea powder

home-made gnocchi in a rich beef and tomato ragout, shaved parmesan

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, beetroot purée, broccolini, roasted chat potatoes, mediterranean vegetables (v)

chicken supreme, buttered chat potatoes, green peas, braised cabbage, marsala reduction

crispy skin atlantic salmon fillet, pea and parmesan arancini, beetroot purée, broccolini, grape salsa

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

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