



### **SET MENU – ENTRÉE AND MAIN COURSE \$55.00**

**entrée** – your choice of:

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

beetroot and feta croquette, mango salsa and basil mayonnaise (vegetarian)

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

french salmon quenelle baked in a crayfish bisque

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

**main course** - your choice of:

louisiana style blackened chicken maryland, buttered corn on the cob, zucchini fritters and sliced avocado

fish of the day – (for example): crispy skin atlantic salmon fillet, pea and parmesan arancini, beetroot purée, broccolini, grape salsa

crispy skin pork belly, chorizo and apple chutney, mashed celeriac and a cognac reduction

crispy skin lamb backstrap, red onion agrodolce, grilled asparagus, besan chips and chimichurri

vegan miso ramen with enoki and shiitake mushrooms (vegan)

**\$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

beetroot and feta croquette, mango salsa and basil mayonnaise (vegetarian)

pan roasted scallops, kale and grated coconut salad, cream of turmeric and cashews, shaved mango

french salmon quenelle baked in a crayfish bisque

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:

vegan miso ramen with enoki and shiitake mushrooms (vegan)

louisiana style blackened chicken maryland, buttered corn on the cob, zucchini fritters and sliced avocado

fish of the day – (for example): crispy skin atlantic salmon fillet, pea and parmesan arancini, beetroot purée, broccolini, grape salsa

crispy skin pork belly, chorizo and apple chutney, mashed celeriac and a cognac reduction

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:**

louisiana style blackened chicken maryland, buttered corn on the cob, zucchini fritters and sliced avocado

fish of the day – (for example): crispy skin atlantic salmon fillet, pea and parmesan arancini, beetroot purée, broccolini, grape salsa

crispy skin pork belly, chorizo and apple chutney, mashed celeriac and a cognac reduction

crispy skin lamb backstrap, red onion agrodolce, grilled asparagus, besan chips and chimichurri

vegan miso ramen with enoki and shiitake mushrooms (vegan)

### **dessert – your choice of:**

sticky toffee pudding with butterscotch sauce and vanilla ice cream

panna cotta with strawberry gel, marinated strawberries and strawberry sorbet

traditional crème brûlée

**\$50.00 per person**



## SET MENU – MAIN COURSE AND DESSERT \$55.00

**main course** - your choice of:

vegan miso ramen with enoki and shiitake mushrooms (vegan)

louisiana style blackened chicken maryland, buttered corn on the cob, zucchini fritters and sliced avocado

fish of the day – (for example): crispy skin atlantic salmon fillet, pea and parmesan arancini, beetroot purée, broccolini, grape salsa

crispy skin pork belly, chorizo and apple chutney, mashed celeriac and a cognac reduction

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:

sticky toffee pudding with butterscotch sauce and vanilla ice cream

panna cotta with strawberry gel, marinated strawberries and strawberry sorbet

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

beetroot and feta croquette, mango salsa and basil mayonnaise (vegetarian)

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

french salmon quenelle baked in a crayfish bisque

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

**main course** - your choice of:

louisiana style blackened chicken maryland, buttered corn on the cob, zucchini fritters and sliced avocado

fish of the day – (for example): crispy skin atlantic salmon fillet, pea and parmesan arancini, beetroot purée, broccolini, grape salsa

crispy skin pork belly, chorizo and apple chutney, mashed celeriac and a cognac reduction

crispy skin lamb backstrap, red onion agrodolce, grilled asparagus, besan chips and chimichurri

vegan miso ramen with enoki and shiitake mushrooms (vegan)

**dessert** – your choice of:

sticky toffee pudding with butterscotch sauce and vanilla ice cream

panna cotta with strawberry gel, marinated strawberries and strawberry sorbet

traditional crème brûlée



### SET MENU – 3 COURSES \$75.00

**entrée** – your choice of:

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

beetroot and feta croquette, mango salsa and basil mayonnaise (vegetarian)

pan roasted scallops, kale and grated coconut salad, cream of turmeric and cashews, shaved mango

french salmon quenelle baked in a crayfish bisque

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:

vegan miso ramen with enoki and shiitake mushrooms (vegan)

louisiana style blackened chicken maryland, buttered corn on the cob, zucchini fritters and sliced avocado

fish of the day – (for example): crispy skin atlantic salmon fillet, pea and parmesan arancini, beetroot purée, broccolini, grape salsa

crispy skin pork belly, chorizo and apple chutney, mashed celeriac and a cognac reduction

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:

sticky toffee pudding with butterscotch sauce and vanilla ice cream

panna cotta with strawberry gel, marinated strawberries and strawberry sorbet

traditional crème brûlée



### **SET MENU – ENTRÉE AND MAIN COURSE \$55.00**

**entrée** – your choice of:

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

beetroot and feta croquette, mango salsa and basil mayonnaise (vegetarian)

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

french salmon quenelle baked in a crayfish bisque

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

**main course** - your choice of:

louisiana style blackened chicken maryland, buttered corn on the cob, zucchini fritters and sliced avocado

fish of the day – (for example): crispy skin atlantic salmon fillet, pea and parmesan arancini, beetroot purée, broccolini, grape salsa

crispy skin pork belly, chorizo and apple chutney, mashed celeriac and a cognac reduction

crispy skin lamb backstrap, red onion agrodolce, grilled asparagus, besan chips and chimichurri

vegan miso ramen with enoki and shiitake mushrooms (vegan)

**\$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

beetroot and feta croquette, mango salsa and basil mayonnaise (vegetarian)

pan roasted scallops, kale and grated coconut salad, cream of turmeric and cashews, shaved mango

french salmon quenelle baked in a crayfish bisque

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:

vegan miso ramen with enoki and shiitake mushrooms (vegan)

louisiana style blackened chicken maryland, buttered corn on the cob, zucchini fritters and sliced avocado

fish of the day – (for example): crispy skin atlantic salmon fillet, pea and parmesan arancini, beetroot purée, broccolini, grape salsa

crispy skin pork belly, chorizo and apple chutney, mashed celeriac and a cognac reduction

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:

louisiana style blackened chicken maryland, buttered corn on the cob, zucchini fritters and sliced avocado

fish of the day – (for example): crispy skin atlantic salmon fillet, pea and parmesan arancini, beetroot purée, broccolini, grape salsa

crispy skin pork belly, chorizo and apple chutney, mashed celeriac and a cognac reduction

crispy skin lamb backstrap, red onion agrodolce, grilled asparagus, besan chips and chimichurri

vegan miso ramen with enoki and shiitake mushrooms (vegan)

**dessert** – your choice of:

sticky toffee pudding with butterscotch sauce and vanilla ice cream

panna cotta with strawberry gel, marinated strawberries and strawberry sorbet

traditional crème brûlée

**\$50.00 per person**



## SET MENU – MAIN COURSE AND DESSERT \$55.00

### **main course** - your choice of:

vegan miso ramen with enoki and shiitake mushrooms (vegan)

louisiana style blackened chicken maryland, buttered corn on the cob, zucchini fritters and sliced avocado

fish of the day – (for example): crispy skin atlantic salmon fillet, pea and parmesan arancini, beetroot purée, broccolini, grape salsa

crispy skin pork belly, chorizo and apple chutney, mashed celeriac and a cognac reduction

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:

sticky toffee pudding with butterscotch sauce and vanilla ice cream

panna cotta with strawberry gel, marinated strawberries and strawberry sorbet

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

beetroot and feta croquette, mango salsa and basil mayonnaise (vegetarian)

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

french salmon quenelle baked in a crayfish bisque

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

**main course** - your choice of:

louisiana style blackened chicken maryland, buttered corn on the cob, zucchini fritters and sliced avocado

fish of the day – (for example): crispy skin atlantic salmon fillet, pea and parmesan arancini, beetroot purée, broccolini, grape salsa

crispy skin pork belly, chorizo and apple chutney, mashed celeriac and a cognac reduction

crispy skin lamb backstrap, red onion agrodolce, grilled asparagus, besan chips and chimichurri

vegan miso ramen with enoki and shiitake mushrooms (vegan)

**dessert** – your choice of:

sticky toffee pudding with butterscotch sauce and vanilla ice cream

panna cotta with strawberry gel, marinated strawberries and strawberry sorbet

traditional crème brûlée



### SET MENU – 3 COURSES \$75.00

**entrée** – your choice of:

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

beetroot and feta croquette, mango salsa and basil mayonnaise (vegetarian)

pan roasted scallops, kale and grated coconut salad, cream of turmeric and cashews, shaved mango

french salmon quenelle baked in a crayfish bisque

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:

vegan miso ramen with enoki and shiitake mushrooms (vegan)

louisiana style blackened chicken maryland, buttered corn on the cob, zucchini fritters and sliced avocado

fish of the day – (for example): crispy skin atlantic salmon fillet, pea and parmesan arancini, beetroot purée, broccolini, grape salsa

crispy skin pork belly, chorizo and apple chutney, mashed celeriac and a cognac reduction

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:

sticky toffee pudding with butterscotch sauce and vanilla ice cream

panna cotta with strawberry gel, marinated strawberries and strawberry sorbet

traditional crème brûlée