



SET MENU – ENTRÉE AND MAIN COURSE \$55.00

entrée – your choice of:

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

deep fried manchego cheese, piccalilli and quince jam (v)

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

satay chicken skewers with peanut dip

pulled pork bao – crispy pork belly in a chinese steamed bun

main course - your choice of:

louisiana style blackened chicken maryland, spiced rice, sliced avocado, tangy tomato salsa

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

crispy skin pork belly, creamy corn purée, carrot ragout, tossed broccolini, bacon jus

crispy skin lamb backstrap, turnip purée, crumbed vegetable stack, pea and zucchini spaghetti, red wine jus

rigatoni with wild mushroom cream, truffle crème fraîche, crispy enoki, grana padano (v)

\$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

deep fried manchego cheese, piccalilli and quince jam (v)

traditional beef tartare 'from the rump', chips and salad, truffled mayonnaise

satay chicken skewers with peanut dip

pulled pork bao – crispy pork belly in a chinese steamed bun

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

main course - your choice of:

rigatoni with wild mushroom cream, truffle crème fraîche, crispy enoki, grana padano (v)

louisiana style blackened chicken maryland, spiced rice, sliced avocado, tangy tomato salsa

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

crispy skin pork belly, creamy corn purée, carrot ragout, tossed broccolini, bacon jus

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, spiced rice, sliced avocado, tangy tomato salsa

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

crispy skin pork belly, creamy corn purée, carrot ragout, tossed broccolini, bacon jus

crispy skin lamb backstrap, turnip purée, crumbed vegetable stack, pea and zucchini spaghetti, red wine jus

rigatoni with wild mushroom cream, truffle crème fraîche, crispy enoki, grana padano (v)

dessert – your choice of:

sticky toffee pudding with butterscotch sauce and vanilla ice cream

cherry ripe chocolate mousse, coconut bonbons, chocolate soil

chocolate pudding with toasted pistachio nuts, vanilla bean ice cream and orange caramel

\$50.00 per person



SET MENU – MAIN COURSE AND DESSERT \$55.00

main course - your choice of:

rigatoni with wild mushroom cream, truffle crème fraîche, crispy enoki, grana padano (v)

louisiana style blackened chicken maryland, spiced rice, sliced avocado, tangy tomato salsa

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

crispy skin pork belly, creamy corn purée, carrot ragout, tossed broccolini, bacon jus

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

cherry ripe chocolate mousse, coconut bonbons, chocolate soil

chocolate pudding with toasted pistachio nuts, vanilla bean ice cream and orange caramel

\$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

deep fried manchego cheese, piccalilli and quince jam (v)

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

satay chicken skewers with peanut dip

pulled pork bao – crispy pork belly in a chinese steamed bun

main course - your choice of:

louisiana style blackened chicken maryland, spiced rice, sliced avocado, tangy tomato salsa

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

crispy skin pork belly, creamy corn purée, carrot ragout, tossed broccolini, bacon jus

crispy skin lamb backstrap, turnip purée, crumbed vegetable stack, pea and zucchini spaghetti, red wine jus

rigatoni with wild mushroom cream, truffle crème fraîche, crispy enoki, grana padano (v)

dessert – your choice of:

sticky toffee pudding with butterscotch sauce and vanilla ice cream

cherry ripe chocolate mousse, coconut bonbons, chocolate soil

chocolate pudding with toasted pistachio nuts, vanilla bean ice cream and orange caramel



SET MENU – 3 COURSES \$75.00

entrée – your choice of:

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

deep fried manchego cheese, piccalilli and quince jam (v)

traditional beef tartare 'from the rump', chips and salad, truffled mayonnaise

satay chicken skewers with peanut dip

pulled pork bao – crispy pork belly in a chinese steamed bun

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

main course - your choice of:

rigatoni with wild mushroom cream, truffle crème fraîche, crispy enoki, grana padano (v)

louisiana style blackened chicken maryland, spiced rice, sliced avocado, tangy tomato salsa

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

crispy skin pork belly, creamy corn purée, carrot ragout, tossed broccolini, bacon jus

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

cherry ripe chocolate mousse, coconut bonbons, chocolate soil

chocolate pudding with toasted pistachio nuts, vanilla bean ice cream and orange caramel