



SET MENU – ENTRÉE AND MAIN COURSE \$57.50

entrée – your choice of:

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

crispy haloumi with peppered roast figs (v)

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

honey garlic chicken skewers with sweet and sour coleslaw

pork bao – crispy pork belly in a chinese steamed bun

main course - your choice of:

traditional coq au vin, braised carrots, button mushrooms and pomme purée

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

crispy skin pork belly, pine nut and capsicum caponata, smoked tomato relish and creamy garlic mash

duo of lamb – lamb kofta in pita bread; lamb curry with jewelled rice, apricot chutney

red pepper curry, daikon, fresh tomato, mustard greens and crispy curry leaves, served with basmati rice (vegan) – can be served with chicken or market fish

\$57.50 per person



SET MENU – ENTRÉE AND MAIN COURSE \$62.50

entrée – your choice of:

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

crispy haloumi with peppered roast figs (v)

beef short rib arancini (3 per serve) with spiced aioli

honey garlic chicken skewers with sweet and sour coleslaw

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:

red pepper curry, daikon, fresh tomato, mustard greens and crispy curry leaves, served with basmati rice (vegan) – can be served with chicken or market fish

traditional coq au vin, braised carrots, button mushrooms and pomme purée

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

crispy skin pork belly, pine nut and capsicum caponata, smoked tomato relish and creamy garlic mash

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)***

\$62.50 per person



SET MENU – MAIN COURSE AND DESSERT \$52.50

main course - your choice of:

traditional coq au vin, braised carrots, button mushrooms and pomme purée

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

crispy skin pork belly, pine nut and capsicum caponata, smoked tomato relish and creamy garlic mash

duo of lamb – lamb kofta in pita bread; lamb curry with jewelled rice, apricot chutney

red pepper curry, daikon, fresh tomato, mustard greens and crispy curry leaves, served with basmati rice (vegan) – can be served with chicken or market fish

dessert – your choice of:

sticky toffee pudding with butterscotch sauce and vanilla ice cream

burnt basque cheesecake with raspberry coulis

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

\$52.50 per person



SET MENU – MAIN COURSE AND DESSERT \$57.50

main course - your choice of:

red pepper curry, daikon, fresh tomato, mustard greens and crispy curry leaves, served with basmati rice (vegan) – can be served with chicken or market fish

traditional coq au vin, braised carrots, button mushrooms and pomme purée

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

crispy skin pork belly, pine nut and capsicum caponata, smoked tomato relish and creamy garlic mash

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

burnt basque cheesecake with raspberry coulis

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

\$57.50 per person



SET MENU – 3 COURSES \$75.00

entrée – your choice of:

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

crispy haloumi with peppered roast figs (v)

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

honey garlic chicken skewers with sweet and sour coleslaw

pork bao – crispy pork belly in a chinese steamed bun

main course - your choice of:

traditional coq au vin, braised carrots, button mushrooms and pomme purée

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

crispy skin pork belly, pine nut and capsicum caponata, smoked tomato relish and creamy garlic mash

duo of lamb – lamb kofta in pita bread; lamb curry with jewelled rice, apricot chutney

red pepper curry, daikon, fresh tomato, mustard greens and crispy curry leaves, served with basmati rice (vegan) – can be served with chicken or market fish

dessert – your choice of:

sticky toffee pudding with butterscotch sauce and vanilla ice cream

burnt basque cheesecake with raspberry coulis

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



SET MENU – 3 COURSES \$80.00

entrée – your choice of:

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

crispy haloumi with peppered roast figs (v)

beef short rib arancini (3 per serve) with spiced aioli

honey garlic chicken skewers with sweet and sour coleslaw

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:

red pepper curry, daikon, fresh tomato, mustard greens and crispy curry leaves, served with basmati rice (vegan) – can be served with chicken or market fish

traditional coq au vin, braised carrots, button mushrooms and pomme purée

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

crispy skin pork belly, pine nut and capsicum caponata, smoked tomato relish and creamy garlic mash

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

burnt basque cheesecake with raspberry coulis

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