



SET MENU – ENTRÉE AND MAIN COURSE \$57.50

entrée – your choice of:

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

bruschetta with burrata, cherry tomato and chilli jam (2 pieces) (v)

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

chicken souvlaki skewers, homemade pita, greek salad, tzatziki (3 skewers)

pork bao – crispy pork belly in a chinese steamed bun

main course - your choice of:

stuffed and prosciutto wrapped chicken maryland, creamy butternut semolina, tossed broccolini, gremolata new potatoes

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

crispy skin pork belly, apple and fennel purée, kimchi rösti, bok choy and chinese brown sauce

pan roasted lamb backstrap, red cabbage purée, corn succotash, herb infused polenta chips

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

vegan spinach falafel with sweet potato dip (vegan)

pan roasted scallop risotto, corn purée, peas and mascarpone

chicken souvlaki skewers, homemade pita, greek salad, tzatziki (3 skewers)

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

stuffed and prosciutto wrapped chicken maryland, creamy butternut semolina, tossed broccolini, gremolata new potatoes

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

crispy skin pork belly, apple and fennel purée, kimchi røesti, bok choy and chinese brown sauce

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:

stuffed and prosciutto wrapped chicken maryland, creamy butternut semolina, tossed broccolini, gremolata new potatoes

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

crispy skin pork belly, apple and fennel purée, kimchi rösti, bok choy and chinese brown sauce

pan roasted lamb backstrap, red cabbage purée, corn succotash, herb infused polenta chips

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

dessert of the week

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

stuffed and prosciutto wrapped chicken maryland, creamy butternut semolina, tossed broccolini, gremolata new potatoes

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

crispy skin pork belly, apple and fennel purée, kimchi røesti, bok choy and chinese brown sauce

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

dessert of the week

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

bruschetta with burrata, cherry tomato and chilli jam (2 pieces) (v)

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

chicken souvlaki skewers, homemade pita, greek salad, tzatziki (3 skewers)

pork bao – crispy pork belly in a chinese steamed bun

main course - your choice of:

stuffed and prosciutto wrapped chicken maryland, creamy butternut semolina, tossed broccolini, gremolata new potatoes

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

crispy skin pork belly, apple and fennel purée, kimchi røesti, bok choy and chinese brown sauce

pan roasted lamb backstrap, red cabbage purée, corn succotash, herb infused polenta chips

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

dessert of the week

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

vegan spinach falafel with sweet potato dip (vegan)

pan roasted scallop risotto, corn purée, peas and mascarpone

chicken souvlaki skewers, homemade pita, greek salad, tzatziki (3 skewers)

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

stuffed and prosciutto wrapped chicken maryland, creamy butternut semolina, tossed broccolini, gremolata new potatoes

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

crispy skin pork belly, apple and fennel purée, kimchi røesti, bok choy and chinese brown sauce

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

dessert of the week

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