



SET MENU – ENTRÉE AND MAIN COURSE \$57.50

entrée – your choice of:

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

braised beef croquettes (3), rocket, grana padano and a curry mayonnaise

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

vegan spinach falafel with sweet potato dip (vegan)

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:

chargrilled jamaican jerk chicken maryland, spiced rice and avocado salsa

fish of the day – (for example): pan fried barramundi fillet, parsnip mash, fregola puttanesca, brussels sprouts, cherry tomato salsa

crispy skin pork belly, celeriac purée, braised red cabbage, pineapple chutney, vermouth reduction

moroccan kumara lamb tagine, served with couscous, zucchini and chickpeas

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 babaganoush (vegan)

wild mushroom risotto, crème fraîche and grana padano (v)

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

chargrilled jamaican jerk chicken maryland, spiced rice and avocado salsa

fish of the day – (for example): pan fried barramundi fillet, parsnip mash, fregola puttanesca, brussels sprouts, cherry tomato salsa

crispy skin pork belly, celeriac purée, braised red cabbage, pineapple chutney, vermouth reduction

six week aged black angus porterhouse (300g) 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:

chargrilled jamaican jerk chicken maryland, spiced rice and avocado salsa

fish of the day – (for example): pan fried barramundi fillet, parsnip mash, fregola puttanesca, brussels sprouts, cherry tomato salsa

crispy skin pork belly, celeriac purée, braised red cabbage, pineapple chutney, vermouth reduction

moroccan kumara lamb tagine, served with couscous, zucchini and chickpeas

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

chargrilled jamaican jerk chicken maryland, spiced rice and avocado salsa

fish of the day – (for example): pan fried barramundi fillet, parsnip mash, fregola puttanesca, brussels sprouts, cherry tomato salsa

crispy skin pork belly, celeriac purée, braised red cabbage, pineapple chutney, vermouth reduction

six week aged black angus porterhouse (300g) 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

braised beef croquettes (3), rocket, grana padano and a curry mayonnaise

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

vegan spinach falafel with sweet potato dip (vegan)

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:

chargrilled jamaican jerk chicken maryland, spiced rice and avocado salsa

fish of the day – (for example): pan fried barramundi fillet, parsnip mash, fregola puttanesca, brussels sprouts, cherry tomato salsa

crispy skin pork belly, celeriac purée, braised red cabbage, pineapple chutney, vermouth reduction

moroccan kumara lamb tagine, served with couscous, zucchini and chickpeas

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)

wild mushroom risotto, crème fraîche and grana padano (v)

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

chargrilled jamaican jerk chicken maryland, spiced rice and avocado salsa

fish of the day – (for example): pan fried barramundi fillet, parsnip mash, fregola puttanesca, brussels sprouts, cherry tomato salsa

crispy skin pork belly, celeriac purée, braised red cabbage, pineapple chutney, vermouth reduction

six week aged black angus porterhouse (300g) 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