



SET MENU – ENTRÉE AND MAIN COURSE \$60

entrée – your choice of:

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

vietnamese vermicelli salad, pickled carrots, bean sprouts and nuoc cham sauce (vegan)

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

zucchini and carrot fritters (4) with spiced harissa sauce (vegetarian)

satay chicken skewers, coconut rice and peanut glaze (3 skewers)

pork bao – crispy pork belly in a chinese steamed bun

main course - your choice of:

marinated chicken tenderloin and pea risotto, grana padano, crème fraîche and chives

cauliflower and almond curry, coconut rice, roasted peanuts and crispy curry leaves (vegan)

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

lamb navarin - french style lamb casserole, paris mash and steamed vegetables

sous vide chicken supreme, crunchy potato stack, spiced harissa sauce and dukkah

pork and fennel sausages, pomme purée and an onion gravy

\$60 per person



SET MENU – ENTRÉE AND MAIN COURSE \$65

entrée – your choice of:

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

marinated chicken tenderloin and pea risotto, grana padano, crème fraîche and chives

satay chicken skewers, coconut rice and peanut glaze (3 skewers)

pork bao – crispy pork belly in a chinese steamed bun

vietnamese vermicelli salad, pickled carrots, bean sprouts and nuoc cham sauce (vegan)

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

main course - your choice of:

sous vide chicken supreme, crunchy potato stack, spiced harissa sauce and dukkah

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

cauliflower and almond curry, coconut rice, roasted peanuts and crispy curry leaves (vegan)

250 gram crumbed pork cotoletta, beetroot slaw, a mediterranean antipasto of grilled zucchini, capsicum and onion with an apple cider sauce

lamb navarin - french style lamb casserole, paris mash and steamed vegetables

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)***

\$65 per person



SET MENU – MAIN COURSE AND DESSERT \$55

main course - your choice of:

marinated chicken tenderloin and pea risotto, grana padano, crème fraîche and chives

cauliflower and almond curry, coconut rice, roasted peanuts and crispy curry leaves (vegan)

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

lamb navarin - french style lamb casserole, paris mash and steamed vegetables

sous vide chicken supreme, crunchy potato stack, spiced harissa sauce and dukkah

pork and fennel sausages, pomme purée and an onion gravy

dessert – your choice of:

set cheesecake with mango gel and raspberry coulis

dessert of the week

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

\$55 per person



SET MENU – MAIN COURSE AND DESSERT \$60

main course - your choice of:

sous vide chicken supreme, crunchy potato stack, spiced harissa sauce and dukkah

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

cauliflower and almond curry, coconut rice, roasted peanuts and crispy curry leaves (vegan)

250 gram crumbed pork cotoletta, beetroot slaw, a mediterranean antipasto of grilled zucchini, capsicum and onion with an apple cider sauce

lamb navarin - french style lamb casserole, paris mash and steamed vegetables

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:

set cheesecake with mango gel and raspberry coulis

dessert of the week

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

\$60 per person



SET MENU – 3 COURSES \$80.00

entrée – your choice of:

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

vietnamese vermicelli salad, pickled carrots, bean sprouts and nuoc cham sauce (vegan)

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

zucchini and carrot fritters (4) with spiced harissa sauce (vegetarian)

satay chicken skewers, coconut rice and peanut glaze (3 skewers)

pork bao – crispy pork belly in a chinese steamed bun

main course - your choice of:

marinated chicken tenderloin and pea risotto, grana padano, crème fraîche and chives

cauliflower and almond curry, coconut rice, roasted peanuts and crispy curry leaves (vegan)

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

lamb navarin - french style lamb casserole, paris mash and steamed vegetables

sous vide chicken supreme, crunchy potato stack, spiced harissa sauce and dukkah

pork and fennel sausages, pomme purée and an onion gravy

dessert – your choice of:

set cheesecake with mango gel and raspberry coulis

dessert of the week

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



SET MENU – 3 COURSES \$85

entrée – your choice of:

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

marinated chicken tenderloin and pea risotto, grana padano, crème fraîche and chives

satay chicken skewers, coconut rice and peanut glaze (3 skewers)

pork bao – crispy pork belly in a chinese steamed bun

vietnamese vermicelli salad, pickled carrots, bean sprouts and nuoc cham sauce (vegan)

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

main course - your choice of:

sous vide chicken supreme, crunchy potato stack, spiced harissa sauce and dukkah

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

cauliflower and almond curry, coconut rice, roasted peanuts and crispy curry leaves (vegan)

250 gram crumbed pork cotoletta, beetroot slaw, a mediterranean antipasto of grilled zucchini, capsicum and onion with an apple cider sauce

lamb navarin - french style lamb casserole, paris mash and steamed vegetables

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:

set cheesecake with mango gel and raspberry coulis

dessert of the week

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