



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

spinach and feta falafel, chives and crème fraîche (vegetarian)

sopressa and prawn saganaki – sopressa, prawns and spinach in a rich olive sugo, crumbled feta

pork bao – crispy pork belly in a chinese steamed bun

main course - your choice of:

risotto of lemon marinated chicken tenderloin and mushroom, grana padano

vegan curry of the week (vegan)

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

lamb caesar salad – pan fried lamb rump, sliced and served on crispy cos lettuce, croutons, caesar dressing and grana padano

chicken cordon bleu, dauphinoise potato gratin, crispy zucchini, onion relish, chive crème fraîche

crispy pork belly, chorizo croquette, whipped ricotta and pea purée, caponata, pork jus

\$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

risotto of lemon marinated chicken tenderloin and mushroom, grana padano

spinach and feta falafel, chives and crème fraîche (vegetarian)

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:

chicken cordon bleu, dauphinoise potato gratin, crispy zucchini, onion relish, chive crème fraîche

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

vegan curry of the week (vegan)

crispy pork belly, chorizo croquette, whipped ricotta and pea purée, caponata, pork jus

our daily main course special dish

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:

risotto of lemon marinated chicken tenderloin and mushroom, grana padano

vegan curry of the week (vegan)

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

lamb caesar salad – pan fried lamb rump, sliced and served on crispy cos lettuce, croutons, caesar dressing and grana padano

chicken cordon bleu, dauphinoise potato gratin, crispy zucchini, onion relish, chive crème fraîche

crispy pork belly, chorizo croquette, whipped ricotta and pea purée, caponata, pork jus

dessert – your choice of:

set cheesecake with mango gel and raspberry coulis

traditional crème caramel

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:

chicken cordon bleu, dauphinoise potato gratin, crispy zucchini, onion relish, chive crème fraîche

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

vegan curry of the week (vegan)

crispy pork belly, chorizo croquette, whipped ricotta and pea purée, caponata, pork jus

our daily main course special dish

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

traditional crème caramel

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

spinach and feta falafel, chives and crème fraîche (vegetarian)

sopressa and prawn saganaki – sopressa, prawns and spinach in a rich olive sugo, crumbled feta

pork bao – crispy pork belly in a chinese steamed bun

main course - your choice of:

risotto of lemon marinated chicken tenderloin and mushroom, grana padano

vegan curry of the week (vegan)

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

lamb caesar salad – pan fried lamb rump, sliced and served on crispy cos lettuce, croutons, caesar dressing and grana padano

chicken cordon bleu, dauphinoise potato gratin, crispy zucchini, onion relish, chive crème fraîche

crispy pork belly, chorizo croquette, whipped ricotta and pea purée, caponata, pork jus

dessert – your choice of:

set cheesecake with mango gel and raspberry coulis

traditional crème caramel

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

risotto of lemon marinated chicken tenderloin and mushroom, grana padano

spinach and feta falafel, chives and crème fraîche (vegetarian)

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:

chicken cordon bleu, dauphinoise potato gratin, crispy zucchini, onion relish, chive crème fraîche

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

vegan curry of the week (vegan)

crispy pork belly, chorizo croquette, whipped ricotta and pea purée, caponata, pork jus

our daily main course special dish

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

traditional crème caramel

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