



SET MENU – ENTRÉE AND MAIN COURSE \$65

entrée – your choice of:

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

fresh tomato bruschetta with bocconcini on crispy sourdough (vegan without bocconcini)

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

pulled pork arancini (3), pumpkin aioli, pico de gallo

lemon pepper chicken skewers (2) with tzatziki and pita

pork bao – crispy pork belly in a chinese steamed bun

main course - your choice of:

risotto of pan fried scallops, chowder broth, dill oil and shaved 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

beef scallopini, creamy polenta mash and spiced tomato relish

sous vide chicken thigh, sweet potato hummus, butter braised savoy cabbage and an avocado salsa

pan fried pork cutlet, apple and fennel purée, roast celeriac and asparagus, pineapple and apricot relish and a port wine reduction

\$65 per person

****Please note that we reluctantly apply surcharges of 10% on Sundays, 15% on public holidays**



SET MENU – ENTRÉE AND MAIN COURSE \$70

entrée – your choice of:

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

lemon pepper chicken skewers (2) with tzatziki and pita

fresh tomato bruschetta with bocconcini on crispy sourdough (vegan without bocconcini)

pork bao – crispy pork belly in a chinese steamed bun

traditional prawn cocktail – prawns, iceberg lettuce and a marie rose dressing

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

main course - your choice of:

sous vide chicken thigh, sweet potato hummus, butter braised savoy cabbage and an avocado salsa

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)

pan fried pork cutlet, apple and fennel purée, roast celeriac and asparagus, pineapple and apricot relish and a port wine reduction

serrano jamon and bocconcini fettucine, fresh garlic, cherry tomato and parsley

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)***

\$70 per person

****Please note that we reluctantly apply surcharges of 10% on Sundays, 15% on public holidays**



SET MENU – MAIN COURSE AND DESSERT \$60

main course - your choice of:

risotto of pan fried scallops, chowder broth, dill oil and shaved 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

beef scallopini, creamy polenta mash and spiced tomato relish

sous vide chicken thigh, sweet potato hummus, butter braised savoy cabbage and an avocado salsa

pan fried pork cutlet, apple and fennel purée, roast celeriac and asparagus, pineapple and apricot relish and a port wine reduction

dessert – your choice of:

fresh mango cheesecake

traditional crème brûlée

toffee pudding with butterscotch sauce

\$60 per person

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SET MENU – MAIN COURSE AND DESSERT \$65

main course - your choice of:

sous vide chicken thigh, sweet potato hummus, butter braised savoy cabbage and an avocado salsa

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)

pan fried pork cutlet, apple and fennel purée, roast celeriac and asparagus, pineapple and apricot relish and a port wine reduction

serrano jamon and bocconcini fettucine, fresh garlic, cherry tomato and parsley

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:

fresh mango cheesecake

traditional crème brûlée

toffee pudding with butterscotch sauce

\$65 per person

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SET MENU – 3 COURSES \$85.00

entrée – your choice of:

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

fresh tomato bruschetta with bocconcini on crispy sourdough (vegan without bocconcini)

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

pulled pork arancini (3), pumpkin aioli, pico de gallo

lemon pepper chicken skewers (2) with tzatziki and pita

pork bao – crispy pork belly in a chinese steamed bun

main course - your choice of:

risotto of pan fried scallops, chowder broth, dill oil and shaved 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

beef scallopini, creamy polenta mash and spiced tomato relish

sous vide chicken thigh, sweet potato hummus, butter braised savoy cabbage and an avocado salsa

pan fried pork cutlet, apple and fennel purée, roast celeriac and asparagus, pineapple and apricot relish and a port wine reduction

dessert – your choice of:

fresh mango cheesecake

traditional crème brûlée

toffee pudding with butterscotch sauce

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SET MENU – 3 COURSES \$90

entrée – your choice of:

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

lemon pepper chicken skewers (2) with tzatziki and pita

fresh tomato bruschetta with bocconcini on crispy sourdough (vegan without bocconcini)

pork bao – crispy pork belly in a chinese steamed bun

traditional prawn cocktail – prawns, iceberg lettuce and a marie rose dressing

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

main course - your choice of:

sous vide chicken thigh, sweet potato hummus, butter braised savoy cabbage and an avocado salsa

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)

pan fried pork cutlet, apple and fennel purée, roast celeriac and asparagus, pineapple and apricot relish and a port wine reduction

serrano jamon and bocconcini fettucine, fresh garlic, cherry tomato and parsley

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:

fresh mango cheesecake

traditional crème brûlée

toffee pudding with butterscotch sauce

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