



SET MENU – ENTRÉE AND MAIN COURSE \$65

entrée – your choice of:

summer salad: feta, baby spinach, quinoa and pomegranate with a balsamic dressing (v, gf, vegan option)

creamy scallop risotto with a rich chowder broth and shaved grana padano (gf)

salt & pepper prawns with garlic aioli and a hint of chilli (gf*)

italian style beef tartare from the eye fillet (pesto, pine nuts and parmesan, french fries and garden salad (gf)

pork bao – crispy pork belly in a chinese steamed bun

main course - your choice of:

rigatoni with ricotta, zucchini, basil, pine nuts and shaved grana padano (v, vegan option)

vegan curry of the week (v, vegan, gf)

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

chicken and leek pie, served with paris mash and a garden salad

chargrilled jamaican jerk chicken maryland, spiced corn ribs and avocado (gf)

pan roasted victorian free range lamb rump, romesco sauce, charred broccolini, chimchurri (gf)

\$65 per person

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

v = vegetarian, gf = gluten free, gf* = cooked in oil with traces, vegan = vegan, gfo = gluten free option available



SET MENU – ENTRÉE AND MAIN COURSE \$70

entrée – your choice of:

salt & pepper calamari served on a wild rocket and parmesan salad (gf*)

summer salad: feta, baby spinach, quinoa and pomegranate with a balsamic dressing (v, gf, vegan option)

pork bao – crispy pork belly in a chinese steamed bun

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

chicken liver parfait on sourdough served with cornichons

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

main course - your choice of:

rigatoni with ricotta, zucchini, basil, pine nuts and shaved grana padano (v, vegan option)

vegan curry of the week (v, vegan, gf)

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

chargrilled jamaican jerk chicken maryland, spiced corn ribs and avocado (gf)

pressed crispy pork belly, sautéed greens and a garlic and rosemary jus (gf)

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) (gf*)

\$70 per person

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SET MENU – MAIN COURSE AND DESSERT \$60

main course - your choice of:

rigatoni with ricotta, zucchini, basil, pine nuts and shaved grana padano (v, vegan option)

vegan curry of the week (v, vegan, gf)

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

chicken and leek pie, served with paris mash and a garden salad

chargrilled jamaican jerk chicken maryland, spiced corn ribs and avocado (gf)

pan roasted victorian free range lamb rump, romesco sauce, charred broccolini, chimchurri (gf)

dessert – your choice of:

apple crumble with rhubarb coulis and vanilla ice cream

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:

rigatoni with ricotta, zucchini, basil, pine nuts and shaved grana padano (v, vegan option)

vegan curry of the week (v, vegan, gf)

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

chargrilled jamaican jerk chicken maryland, spiced corn ribs and avocado (gf)

pressed crispy pork belly, sautéed greens and a garlic and rosemary jus (gf)

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) (gf*)***

dessert – your choice of:

apple crumble with rhubarb coulis and vanilla ice cream

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:

summer salad: feta, baby spinach, quinoa and pomegranate with a balsamic dressing (v, gf, vegan option)

creamy scallop risotto with a rich chowder broth and shaved grana padano (gf)

salt & pepper prawns with garlic aioli and a hint of chilli (gf*)

italian style beef tartare from the eye fillet (pesto, pine nuts and parmesan, french fries and garden salad (gf)

pork bao – crispy pork belly in a chinese steamed bun

main course - your choice of:

rigatoni with ricotta, zucchini, basil, pine nuts and shaved grana padano (v, vegan option)

vegan curry of the week (v, vegan, gf)

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

chicken and leek pie, served with paris mash and a garden salad

chargrilled jamaican jerk chicken maryland, spiced corn ribs and avocado (gf)

pan roasted victorian free range lamb rump, romesco sauce, charred broccolini, chimchurri (gf)

dessert – your choice of:

apple crumble with rhubarb coulis and vanilla ice cream

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 (gf*)

summer salad: feta, baby spinach, quinoa and pomegranate with a balsamic dressing (v, gf, vegan option)

pork bao – crispy pork belly in a chinese steamed bun

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

chicken liver parfait on sourdough served with cornichons

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

main course - your choice of:

rigatoni with ricotta, zucchini, basil, pine nuts and shaved grana padano (v, vegan option)

vegan curry of the week (v, vegan, gf)

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

chargrilled jamaican jerk chicken maryland, spiced corn ribs and avocado (gf)

pressed crispy pork belly, sautéed greens and a garlic and rosemary jus (gf)

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) (gf*)**

dessert – your choice of:

apple crumble with rhubarb coulis and vanilla ice cream

traditional crème brûlée

toffee pudding with butterscotch sauce

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