

# SET MENU

## \$65

### APPETIZERS

SELECTION OF ONE

SUNDRIED TOMATOES, CREAM  
WITH SMOKED SALMON FENNEL

BRUSCHETTA - ROASTED  
TOMATOES, GOAT CURD AND  
BALSAMIC OIL (GF/VEGAN)

### MAINS

SELECTION OF ONE

RARE BEEF FILLET, BROCCOLINI,  
HEIRLOOM CARROTS, TRUFFLE INFUSED  
MASH AND RED WINE JUS

TASMANIAN SALMON, TRUFFLE INFUSED  
MASH, BROCCOLINI AND HEIRLOOM  
CARROTS WITH BEURRE SAUCE

JAP PUMPKIN, HONEY GLAZED SLOW  
ROAST, QUINOA AND PICKLED RED  
ONIONS (GF/VEGAN)

### DESSERTS

SELECTION OF ONE

HOME-MADE TIRAMISU

SPICED POACHED PEAR (GF/VEGAN)  
INCLUDES ONE BEER, WINE OR  
SPARKLING