



## SET MENU – ENTRÉE AND MAIN COURSE \$55.00

**entrée** – your choice of:

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

pan fried goat cheese and pesto ravioli with cherry tomato sugo, crispy basil and pancetta shard (v)

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

traditional beef tartare (150g eye fillet) with homemade shoe string fries, garden salad, truffle mayonnaise

bruschetta with ricotta basil cream, tomato and chilli jam (v)

**main course** - your choice of:

vegetarian tasting plate – eggplant parmigiana, tossed broccolini, honey roasted dutch carrots, pea purée, pumpkin and walnut mousse (v)

pan roasted chicken supreme, roasted capsicum and sundried tomato fregola, tossed broccolini, chicken jus

fish of the day: eg. crispy skin ocean trout fillet, citrus and fennel risotto and a radicchio and watercress salad **(fish changes daily and according to market availability)**

crispy pork belly, seeded mustard mash, honey roasted dutch carrots, tomato and jalapeño relish, red wine jus

pan roasted lamb backstrap (200 gram), pumpkin and ricotta tart, pancetta wrapped asparagus spear, red wine jus

**\$55.00 per person**



## SET MENU – ENTRÉE AND MAIN COURSE \$60.00

**entrée** – your choice of:

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

pan fried goat cheese and pesto ravioli with cherry tomato sugo, crispy basil and pancetta shard (v)

pan seared scallops, green pea purée, tossed snow peas, orange and cherry caramel, olive crumbs

korean style “bulgogi” beef with a soba noodle cake and spring onions

traditional beef tartare (150g eye fillet) with homemade shoe string fries, garden salad, truffle mayonnaise

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

**main course** - your choice of:

vegetarian tasting plate – eggplant parmigiana, tossed broccolini, honey roasted dutch carrots, pea purée, pumpkin and walnut mousse (v)

pan roasted chicken supreme, roasted capsicum and sundried tomato fregola, tossed broccolini, chicken jus

fish of the day: eg. crispy skin ocean trout fillet, citrus and fennel risotto and a radicchio and watercress salad (**fish changes daily and according to market availability**)

duo of duck – asian braised red cabbage, chargrilled bok choy, tangy apricot chutney and a sesame dressing

six week aged black angus porterhouse (350g) 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)**

**\$60.00 per person**



## SET MENU – MAIN COURSE AND DESSERT \$50.00

### **main course** - your choice of:

vegetarian tasting plate – eggplant parmigiana, tossed broccolini, honey roasted dutch carrots, pea purée, pumpkin and walnut mousse (v)

pan roasted chicken supreme, roasted capsicum and sundried tomato fregola, tossed broccolini, chicken jus

fish of the day: eg. crispy skin ocean trout fillet, citrus and fennel risotto and a radicchio and watercress salad **(fish changes daily and according to market availability)**

crispy pork belly, seeded mustard mash, honey roasted dutch carrots, tomato and jalapeño relish, red wine jus

pan roasted lamb backstrap (200 gram), pumpkin and ricotta tart, pancetta wrapped asparagus spear, red wine jus

### **dessert** – your choice of:

coconut and passionfruit mousse and jelly dome with mango coulis, compressed watermelon

assiette of orange:

orange chocolate truffle, orange pannacotta, orange sorbet and orange sherbet fizz

traditional crème brûlée

**\$50.00 per person**



**SET MENU – MAIN COURSE AND DESSERT \$55.00**

**main course** - your choice of:

vegetarian tasting plate – eggplant parmigiana, tossed broccolini, honey roasted dutch carrots, pea purée, pumpkin and walnut mousse (v)

pan roasted chicken supreme, roasted capsicum and sundried tomato fregola, tossed broccolini, chicken jus

fish of the day: eg. crispy skin ocean trout fillet, citrus and fennel risotto and a radicchio and watercress salad **(fish changes daily and according to market availability)**

duo of duck – asian braised red cabbage, chargrilled bok choy, tangy apricot chutney and a sesame dressing

six week aged black angus porterhouse (350g) 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:

coconut and passionfruit mousse and jelly dome with mango coulis, compressed watermelon

assiette of orange:

orange chocolate truffle, orange pannacotta, orange sorbet and orange sherbet fizz

traditional crème brûlée

**\$55.00 per person**



### SET MENU – 3 COURSES \$70.00

#### **entrée** – your choice of:

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

pan fried goat cheese and pesto ravioli with cherry tomato sugo, crispy basil and pancetta shard (v)

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

traditional beef tartare (150g eye fillet) with homemade shoe string fries, garden salad, truffle mayonnaise

bruschetta with ricotta basil cream, tomato and chilli jam (v)

#### **main course** - your choice of:

vegetarian tasting plate – eggplant parmigiana, tossed broccolini, honey roasted dutch carrots, pea purée, pumpkin and walnut mousse (v)

pan roasted chicken supreme, roasted capsicum and sundried tomato fregola, tossed broccolini, chicken jus

fish of the day: eg. crispy skin ocean trout fillet, citrus and fennel risotto and a radicchio and watercress salad **(fish changes daily and according to market availability)**

crispy pork belly, seeded mustard mash, honey roasted dutch carrots, tomato and jalapeño relish, red wine jus

pan roasted lamb backstrap (200 gram), pumpkin and ricotta tart, pancetta wrapped asparagus spear, red wine jus

#### **dessert** – your choice of:

coconut and passionfruit mousse and jelly dome with mango coulis, compressed watermelon

assiette of orange:

orange chocolate truffle, orange pannacotta, orange sorbet and orange sherbet fizz

traditional crème brûlée



## SET MENU – 3 COURSES \$75.00

### **entrée** – your choice of:

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

pan fried goat cheese and pesto ravioli with cherry tomato sugo, crispy basil and pancetta shard

pan seared scallops, green pea purée, tossed snow peas, orange and cherry caramel, olive crumbs

korean style “bulgogi” beef with a soba noodle cake and spring onions

traditional beef tartare (150g eye fillet) with homemade shoe string fries, garden salad, truffle mayonnaise

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

### **main course** - your choice of:

vegetarian tasting plate – eggplant parmigiana, tossed broccolini, honey roasted dutch carrots, pea purée, pumpkin and walnut mousse (v)

pan roasted chicken supreme, roasted capsicum and sundried tomato fregola, tossed broccolini, chicken jus

fish of the day: eg. crispy skin ocean trout fillet, citrus and fennel risotto and a radicchio and watercress salad (**fish changes daily and according to market availability**)

duo of duck – asian braised red cabbage, chargrilled bok choy, tangy apricot chutney and a sesame dressing

six week aged black angus porterhouse (350g) 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:

coconut and passionfruit mousse and jelly dome with mango coulis, compressed watermelon

assiette of orange:

orange chocolate truffle, orange pannacotta, orange sorbet and orange sherbet fizz

traditional crème brûlée