



SET MENU

ENTREE (select 2)

Beer battered hervey bay scallops kilpatrick

Wild mushroom arancini with tomato sugo, pesto, parmesan crisp (v, gf)

Sticky braised pork belly with green apple, herbs, slaw, salted peanut caramel (gf)

MAIN COURSE (select 2)

Beer battered zucchini flowers stuffed with goats cheese & thyme, fennel salad, raspberry vinaigrette (v)

Duck a l'orange with cointreau glaze & quinoa (gf)

Oven baked salmon with seafood chowder

Chicken breast wrapped in pancetta with fig, thyme & garlic stuffing, snow peas, blue cheese sauce (gf)

Braised venison shoulder with red cabbage, vanilla pumpkin, chocolate red wine glaze (gf)

Thousand guineas australian shorthorn beef fillet (200g, msa graded) with smoked bone marrow, wild mushroom tart, potato purée, green peppercorn & cognac jus

DESSERT (select 2)

Chocolate fondant, caramel mousse, blackberry sauce, honey & fig semi freddo

Citrus tart, poached rhubarb, sorbet, sherbet, berry marshmallow

Sticky date pudding with whiskey butterscotch sauce, poached pear, double cream

Baileys, dark chocolate & scorched almond parfait with chocolate sauce, coffee crumbs (gf)

SET MENU PRICES

Select 2 entree plus 2 main courses – \$57pp

Select 2 main courses plus 2 desserts – \$54pp

Select 2 entree, 2 main courses plus 2 desserts – \$70pp

Side dishes - \$5pp: select either salad of greens plus roasted baby potatoes with rosemary salt **or** mixed vegetables plus roasted baby potatoes with rosemary salt

Cakeage - \$5pp

v - vegetarian

gf - gluten free

Menu items are subject to change. 3% surcharge for AMEX. No separate accounts.