



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, pancetta, raisin & muscat roulade, wilted greens, pedro ximenez & shiraz glaze (gf)

Braised venison shoulder with red cabbage, vanilla pumpkin puree, 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 parfait with chocolate, scorched almond, chocolate sauce, coffee crumbs (gf)

SET MENU PRICES

Select 2 entree plus 2 main courses – \$59pp

Select 2 main courses plus 2 desserts – \$56pp

Select 2 entree, 2 main courses plus 2 desserts – \$75pp

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