



SET MENU

ENTREE (select 2)

Zucchini fritters, lemon aioli (v, gf)

Duck & madeira pate, fig compote, ciabatta

Pork, caraway & apple terrine with pumpernickel bread, wasabi, horseradish aioli & pickle salad of jerk beans, balsamic onion, adelaide hills burger pickle

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

Hervey bay, beer battered scallops kilpatrick

MAIN (select 2)

Beer battered zucchini flowers filled with quinoa, wakame & pickled vegetables, served on white balsamic dressed salad (v, vf)

Fish of the day, chef's accompaniments selection

Crispy skin chicken supreme with crushed new roasted potatoes, cauliflower puree, guanciale, charred eschallots & roast chicken jus

Black forest duck leg, crispy skin and slow cooked in olive oil, with heirloom vegetables (gf)

Rabbit, mushroom, tarragon, potato pot pie with chef's vegetable accompaniment

Beef fillet (200g, msa graded) cooked medium rare, with chefs daily side selection

DESSERT (select 2)

Citrus tart with rhubarb jelly, shiraz sorbet, sherbet, berry marshmallow

Latte pana cotta, coffee lovers twist on the classic served accompanied by spun sugar & sweet pistachio grissini (gf version also available)

Chocolate fondant with lindt dark chocolate mousse, mixed berry coulis, cointreau, honey & fig semi freddo

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

SET MENU PRICES

Select 2 entrees plus 2 main courses - \$63pp

Select 2 main courses plus 2 desserts - \$58pp

Select 2 entrees, 2 main courses plus 2 desserts - \$79pp

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