



SET MENU

ENTREE (select 2)

Sweet Potato Rosti with lemon infused yoghurt (v, gf)

Duck & madeira pate, fig compote, ciabatta

Gnocchi Primavera with seasonal vegetables and Napoli sauce (v)

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

Hervey bay, beer battered scallops Kilpatrick

Almond & Sesame crusted ½ Cauliflower (v,gf can be vf)

MAIN (select 2)

Salt & Pepper Squid with hand cut chips, garden salad and sweet chilli aoli sauce.

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 forrest 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 (Price on application)

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)

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

SET MENU PRICES

Select 2 entrees plus 2 main courses - \$68pp

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

Select 2 entrees, 2 main courses plus 2 desserts - \$82pp

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

Beef option - \$5pp applies to whole bill, other food options available on application

Cheese platters provided at \$7pp