



SET MENU

ENTREE (select 2)

Charred corn & ricotta fritters, sweet green chilli hollandaise, pico de gallo (v, gf)

Croquettes, Chef's daily choice

Falafel vegan salad, hommus, pickled carrot, cauliflower, pumpkin, pomegranate & cabbage (v, vf, gf)

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

Scallops with chef's choice of dressing

Prawns with chef's choice of accompaniment and dressing (can be gf)

Cauliflower with chef's choice of dressing (v, gf can be vf)

MAIN (select 2)

Lemon myrtle Squid with papaya salad and sweet chilli aioli sauce (gf)

Fish of the day, chef's accompaniments selection (can be gf)

Chicken supreme with chef's accompaniment selection & jus (can be gf)

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

Lamb Backstrap, pistachio crusted, pea, feta, potato salad, lemon tahini yogurt (can be gf)

DESSERT (select 2)

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

Passionfruit pana cotta, mixed berries, crushed Amaretto (gf version also available)

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

Vanilla house made Icecream, chocolate shard (can be gf)

SET MENU PRICES

Select 2 entrees plus 2 main courses - \$72pp

Select 2 main courses plus 2 desserts - \$64pp

Select 2 entrees, 2 main courses plus 2 desserts - \$92pp

Side dishes - \$6pp: 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 and other food options available on application, prices may vary and are subject to change.

Cheese platters provided at \$8pp