

Set Menu

Entrée

Your Choice of:

Soup of the day

Confit Pork Belly with lime caramel (GF).

Tuna Tataki with pickled beetroot, wasabi mayonnaise and baby herbs.

Arancini Balls: Panko crumbed arborio rice filled with cheese and pumpkin served with Harissa Mayonnaise.

Greek Salad

Main

Your Choice of:

Black Angus Porterhouse with heirloom carrot, broccolini & diane sauce.

Grilled King Ora Salmon with asparagus, kifler potato & crème fraiche.

Prosciutto Chicken: Chicken breast stuffed with brie cheese & semi dried tomatoes, wrapped in prosciutto, served with creamy mash potato, seasonal vegetables & bearnaise sauce.

Pumpkin Gnocchi With baby spinach, semidried tomato, pine nuts on creamy sauce.

Moroccan Lamb Salad with rocket, couscous, roasted pumpkin, pomegranate, marinated capsicum, toasted almonds and harissa yoghurt.

Dessert

Your Choice of house made desserts:

Vanilla Bean Panna Cotta, basil and mint infused strawberries

Chocolate Mousse

Apple & Sultana Strudel

2 Course set \$40pp

3 course Set \$50pp