

Set Menu

2 Courses

\$45 per person

3 Courses

\$55 per person

Please choose 1 option per course.

Additional option \$10 extra pp, per course



v - vegetarian gf - gluten free vgo - vegan option
dietary requirements can be catered for
please ask our friendly team

ENTRÉE

Woodfired Pepperoni Focaccia

72 hour slow rested dough

Mushroom Arancini v (3)

aioli, parmesan

Poached Prawns gf

avo mousse, rocket

MAIN

Local Barramundi gf

charred broccolini, crispy potato, lemon butter sauce

Woodfired Beef Brisket

chimichurri, roast potatoes, broccolini

French Chicken Cutlet

mash potato, baby carrots, seasonal greens, jus

Roast Pumpkin gf, vg

red pepper hummus, dukkha, pomegranate

DESSERT

Sticky Date

Rum butterscotch, vanilla icecream

Pavlova v

berries, chantilly cream

*please note food menus are subject to change with seasonality