



Set Menu

Entree

2 COURSE SINGLE DROP \$60 PER PERSON

3 COURSE SINGLE DROP \$75 PER PERSON

ALTERNATING DROP + \$5 PER PERSON

SALMON & PRAWN CEVICHE

smokey chilli mango & lime, cassava cracker
[GF,DF]

CHARRED BROCCOLINI & MISO SOY DRESSING

sesame cauliflower puree pickled radish, rice
paper crisp [V,VG.GF,DF]

SALT COD BRANDADE

olive tapanade, air dried tomato, fried parsley,
ciabatta bruschetta

TEA SMOKED DUCK BREAST

granola, blood plum compote [DF]

CHICKEN LIVER PARFAIT

toasted brioche, caramalised onion, quince
paste

SCOTCH EGG

tomato and butter bean ragu

Main

HERB & PARMESAN CRUMBED CHICKEN SCHNITZEL

apple & fennel coleslaw, potato wedges, ranch
dressing

PORTERHOUSE STEAK

mash potato, mixed greens, peppercorn gravy
[GFO]

SLOW BRAISED BLADE OF BEEF

confit garlic mash, spinach mushroom and shallot
fricasse [GF]

BAHARAT BRAISED LAMB SHANK

giant cous cous pilaf, tomato, olive, pomegranite
& mint salad

CRISP SKINNED BARRAMUNDI

crushed new potato, seasonal greens, lemon &
thyme beurre blanc [GF]

SALMON RISOTTO

Crispy skinned salmon fillet on fennel pea and
feta risotto, herb salsa, pangritata [GFO]

ROAST CHICKEN BREAST

pommes anna, sauteed wild mushrooms,
butternut squash puree, chicken jus

WILD MUSHROOM BEETROOT & GOATS CHEESE WELLINGTON

mashed potato, seasonal greens, white wine
sauce [V]

Dessert

BASQUE CHEESECAKE

mixed berry compote, chantilly cream [V]

SALTED CARAMEL TART

peanut brittle, coffee gel, vanilla icecream [V]

CHOCOLATE FONDANT

raspberry gel, vanilla icecream [V]

CHEESEBOARD

chefs selection cheese, quince jam, smoked
almonds, grapes, lavosh (v)

*Available individually or served as a platter to
table*