

SET DINNER MENU

2 COURSE \$58

3 COURSE \$69



ENTREE

POTATO GNOCCHI

with burnt butter, roasted pumpkin, baby spinach,
pine nuts & goats' cheese

SALT & PEPPER SQUID

lightly coated with Asian herb salad and lemon aioli

SPICED LAMB SKEWER

grilled and served on a cucumber ribbon salad
with beetroot yoghurt

KING PRAWN COCKTAIL BRUSCHETTA

fresh king prawns, crisp lettuce, avocado and smoky aioli
dressing on garlic toast

MAIN

EYE FILLET MEDALLION

served on creamy potato mash with roasted honey carrots
baby beans and merlot reduction glaze

ROASTED CHICKEN BREAST

infused with lemon and fresh herbs served
on an asparagus and prawn risotto

TWICE COOKED PORK BELLY

served on a cauliflower puree
with Chinese broccolini and balsamic glaze

GRILLED ATLANTIC SALMON

with salsa verde, lemon roasted duck fat potato
and greens with parsley oil

DESSERT

BERRY ETON MESS

layers of mixed berries with crisp meringue,
whipped cream and berry syrup

STICKY DATE PUDDING

with butterscotch sauce and vanilla bean ice cream

SORBET SUNDAE

Trio of sorbet flavours served with fresh fruits and biscotti

COOKIES & CREAM CHEESECAKE

house made with fresh cream and Nutella sauce