

Set Menu

Option



\$ 47 two course

\$ 59 three course

Entrees

Char grilled honey chili squid with wild rocket, witlof, coriander and cucumber salad with honey chili sauce and lemon

Gorgonzola, hazelnut and prosciutto tart with wild rocket roasted hazelnuts and balsamic dressing

Chorizo and prawn skewers served with mixed leaf salad and romesco sauce

Mains

Peppered beef fillet served with onion tart, roasted parsnips and red wine glaze

Crispy skinned chicken breast stuffed with ricotta and manchego cheese on roasted pumpkin with a capsicum couli

Oven baked local snapper fillet on smashed potato salad wild rocket and pernod prawn sauce

* Mains served with mixed leaf garden salad

Desserts

Pear, apple and cinnamon cake served with double cream and balsamic

Vanilla bean panna cotta served with a mixed berry compote

Belgium chocolate tart served with King Island double cream, raspberries and pistachio praline

*Minimum booking of 20 people on set menus. Menu subject to change. All prices are GST inclusive