



# SET MENU

2  
COURSE

3  
COURSE

## ENTREE

### CHARRED GRILLED KING PRAWN

*tom yum broth, lemongrass oil (gf,df)*

### SALMON TARTARE

*yuzu coriander dressing, avocado cream, salmon skin (gf,df)*

### SEARED HALLOUMI

*honey mustard dressing, sumac yoghurt, charred chickory (gf,v)*

### SPINACH & RICOTTA CANNELLONI

*vodka cream sauce, parmesan tuile, basil oil (v)*

### PULLED PORK CROQUETTE

*black garlic mayo, celeriac puree, fennel*

### LAMB LOIN

*confit capsicum, roasted cherry tomatoes, whipped feta, smoked almonds, balsamic reduction (gf)*

### BANG BANG CHICKEN GYOZA

*numbing peanut chilli oil vinaigrette, spring onion, ginger relish*

## MAIN

### PORK CUTLET

*korean rubbed, charred spring onion, kim chi slaw, galbi sauce (gf,df)*

### CHICKEN SCHNITZEL

*sicilian herb crumb, cos lettuce, rocket, fennel & grape salad, miso beurre blanc*

### COQ AU VIN

*king oyster mushroom, pancetta, charred onions, smoked red wine sauce (gf,df)*

### SCOTCH FILLET

*smashed potatoes, seasonal steamed vegetables, peppercorn jus (gf)*

### BRAISED BEEF CHEEKS

*carrot puree, seasonal steamed vegetables, coconut curry sauce (gf,df)*

### ROASTED LAMB RUMP

*smashed potatoes, baby carrots, salsa verde, tomato oil (gf)*

### PORCINI RISOTTO

*wild forest mushrooms, onion jam, gorgonzola, chives (gf,v)*

### MOROCCAN ROASTED CAULIFLOWER

*green lentils, harissa hummus, smoked almonds, crispy kale (gf,df,v,vg)*

### ROASTED BARRAMUNDI

*bok choy, jasmine rice, ginger soy dressing (gf,df)*

### CRISPY SKIN SALMON

*nicoise salad, chat potatoes, cos, cherry tomato, beans, boiled egg, white anchovies, lemon dressing (gf,df)*

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## DESSERT

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### PAVLOVA

*mango coulis, burnt mandarin segments, orange jelly (gf)*

### PANNA COTTA

*baileys, white chocolate, raspberry coulis (gf)*

### DARK CHOCOLATE PUDDING

*chocolate soil, vanilla custard, sour cherries*

### VEGAN MUDCAKE

*berry compote, dehydrated strawberries (v,vg,df)*

### CHEESEBOARD

*set to table*

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## PRICING

*priced per person*

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2 COURSE: \$60

3 COURSE: \$75

+ \$5 PER PERSON PER COURSE FOR AN ALTERNATING DROP