

Set Lunch Menu

Two course \$ 45 | Three course \$59

Entrée

Potato and Leek Soup

Potato and leek soup with crouton, bread roll and butter

Vegetable Arancini

Golden risotto arancini with smoked tomato sugo, aioli and parmesan crisp

Lemon Pepper Calamari

Lightly fried squid, tomato caper salsa and remoulade sauce

Sweet Potato Croquettes

Sweet potato croquettes with beetroot relish, paprika mayonnaise and polenta chip

Quinoa Salad

Cucumber, carrots, black beans, pepitas, goat cheese, red pepper, spinach, cranberries, red onion and lemon dressing.

Mains

Angus beef burger

Lettuce, tomato, fried egg, cheese, aioli and tomato relish on milk bun served with fries

BLTA chicken sandwich

Bacon, lettuce, tomato and avocado chicken sandwich with fried egg, caramelized onion and aioli on Turkish bread. Served with fries and salad

Beer Battered Flathead

Served with chips, garden salad and tartare sauce

Chicken Korma

Basmati rice, poppadum and naan bread

Asian-style Chicken Fried Rice

Sesame oil, chilli soy, vegetables with a fried egg on top

Fusilli Pasta

Fusilli pasta with eggplant, olives, red bell pepper, parmesan and pangritata in a Napoli sauce

Desserts

Chocolate Gateaux

gateaux with double cream filling served with white chocolate rocher's, chocolate shavings and vanilla ice cream

Churros

Cinnamon sugar-dusted churros served with salted caramel and chocolate sauce

Assiette Pavlova

Wattle seed passionfruit roulade pavlova, petit pavlova, meringue kisses, assorted jelly, berries, mango sorbet, and mascarpone cream

Let's eat

Set Dinner Menu

Two course \$64 | Three course \$79

Entrée:

Potato and Leek Soup

Potato and leek soup with crouton, bread roll and butter

Lemon Pepper Calamari

Lightly fried squid, tomato caper salsa and remoulade sauce

Grilled Herbed Prawns and Scallops

Grilled herbed prawns and scallops with olive oil, pea puree, Kaisherfleisch, Yuzu and mint-compressed watermelon

Sweet Potato Croquettes

Sweet potato croquettes with beetroot relish, paprika mayonnaise, and polenta chips

Quinoa Salad

Cucumber, carrot, black beans, pepitas, goat cheese, red pepper, spinach, cranberries, red onion and lemon dressing

Mains:

Blackened Fish

Fish of the day with parsnip cauliflower puree, water chestnut, green beans and sauce vierge

Chicken Supreme

Chicken supreme filled with brie, apricots and cranberry. Served with spiced beetroot puree, greens and Tuscan roasted potatoes

Creole Risotto

Creole risotto with Louisiana-style Cajun, paprika-spiced saffron rice, chicken, chorizo, calamari, prawns, mussels, peas, tomato and sofrito sauce

Beef Medallion

250 Grilled MSA Beef Medallion with pomme puree, grilled prawns, Dutch carrots, asparagus and your choice of sauce

Pork Cotoletta

Bread crumbed pork cutlet served with potato Waldorf salad, chorizo jam, and red wine jus

Desserts:

Chocolate Gateaux

Chocolate cake layered with double cream filling served with white chocolate Rocher's, chocolate shavings, and vanilla ice cream

Assiette Pavlova

Wattle seed passionfruit roulade pavlova, petit pavlova, meringue kisses, assorted jelly, berries, mango sorbet, and mascarpone cream

Churros

Cinnamon sugar-dusted churros served with salted caramel and chocolate sauce

Let's eat