

Set Lunch Menu

Two course \$46 | Three course \$59

Entrée

Pumpkin Fetta Cheese Crostini

Toasted sourdough with grilled pumpkin, feta cheese, spinach & marinated mushroom

Salt & Pepper Calamari

Lightly fried squid with wakame salsa and togarashi mayonnaise

Moroccan Cauliflower Popcorn & Broccoli Cheese Bites

Lightly coated in Moroccan spices served with beetroot mousse, micro salad, onion, cucumber, goats cheese and cherry tomato

Chicken and Mushroom Vol-Au-Vent

Baked Patty Shell Filled with Bechamel, mixed vegetables, mushroom and chicken. Served with a garden salad and tomato relish

Caesar Salad

Baby cos lettuce, crispy bacon, anchovy, poached egg, crouton, shaved parmesan and anchovy dressing

Mediterranean Quinoa Salad

Tri-colour quinoa, olives, bell pepper, feta cheese, chickpeas, cucumber, cherry tomato, red onion, parsley and oregano lemon dressing

Mains

Angus Beef & Mushroom Burger

Lettuce, tomato, caramelised onion, cheese, mushroom, aioli and tomato relish on brioche bun served with fries

Steak Sandwich

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

Chicken Schnitzel

Crumbed chicken breast with chips, garden salad and gravy

Beer Battered Fish

Served with chips garden salad and tartare sauce

Chicken Korma

Served with basmati rice and a poppadum

Teriyaki Chicken Rice Bowl

Served with vegetables and rice

Dessert

Sorbet and Ice cream

Selection of mango sorbet, vanilla ice cream and chocolate ice-cream with fruit coulis

Fresh Fruit Salad with Berry Coulis

Sticky Date

Sticky date pudding served with butterscotch sauce, vanilla bean ice cream and toffee brittle

Mango Cheesecake

Served with mango puree, meringue, raspberry and mango sorbet

Let's eat

Set Dinner Menu

Two course \$67 | Three course \$80

Entrée

Pumpkin Fetta Cheese Crostini

Toasted sourdough with grilled pumpkin, fetta cheese, spinach & marinated mushroom

Salt & Pepper Calamari

Lightly fried squid with wakame salsa and togarashi mayonnaise

Mediterranean Quinoa Salad

Tri-colour quinoa, olives, bell pepper, fetta cheese, chickpeas, cucumber, cherry tomato, red onion, parsley and oregano lemon dressing

Maison Terrine

Served with piccalilli, pea mousse, chicharrones and toasted sourdough

Devil Chicken

Hot and spicy crumbed chicken tossed in aged cayenne red pepper sauce served with sauteed capsicum, red onion, corn ribs and sriracha mayo

Mains

Chicken Breast

Lemon pepper chicken with risoni, zucchini cherry tomato salad, apple beetroot puree and salsa verde

Veracruz Fish of the Day

Grilled fish of the day with roasted chat potatoes, green beans and Veracruz sauce

Chicken Korma

North India classic with tender chicken cooked in creamy sauce serviced with rice and a pappadam

Pork Striploin

Twice cooked pork striploin with parmesan potatoes, asparagus, maque choux and apple cider jus

250-gram Grass Fed Striploin

Mash potato, green vegetables, baby carrot, caramelised onion and Red wine jus

Dessert

Mango Cheesecake

Served with mango puree, meringue, raspberry and mango sorbet

Coconut Flakes and Madagascar Vanilla Bean Panna Cotta

Served with passionfruit coulis, tropical salad and lime coconut crumb

Valrhona Chocolate Ganache Tart

Served with burnt meringue, local berries, Oreo crumbs and macadamia ice cream

Let's eat