

Set Dinner Menu

Two course \$67 | Three course \$80

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

Mediterranean Quinoa Salad

Tri-colour quinoa, olives, bell pepper, feta 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