

Set Dinner Menu

Two course \$67 | Three course \$80

ENTRÉE

Pumpkin Bruschetta

Grilled pumpkin, feta, spinach, marinated mushroom on toasted sourdough (V, VGO, GFO)

Salt & Pepper Calamari

Wakame salsa and togarashi mayonnaise

Pan Seared Prawns

Grilled chorizo, ratatouille, olive oil, saffron aioli (GF)

Devil Chicken

Crumbed chicken tossed in aged cayenne red pepper sauce, sauteed capsicum, red onion, corn ribs, sriracha mayo

MAIN

Pork Striploin

Twice cooked, colcannon potatoes, cavolo nero, mustard sauce (GF)

Lemon Pepper Chicken

Risoni zucchini cherry tomato salad, salsa verde

Pan-Fried Salmon

Asparagus, charred greens, lemon, romesco sauce (GF)

Slow Cooked Beef Cheek

Broccolini, blistered cherry tomatoes, mashed potatoes (GF)

Ravioli

Sweet potato, semi dried tomatoes, spinach, feta, butternut squash sauce (V)

DESSERT

Sticky Date

Butterscotch sauce, vanilla bean ice cream, toffee brittle

Valrhona Chocolate Ganache Tart

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

Let's eat