

Set Dinner Menu

Two course \$67 | Three course \$80

ENTRÉE

Burrata Cheese

Crumbed burrata cheese, confit tomato, olive tapenade, green goddess sauce (V)

Salt & Pepper Calamari

Tomato, capers salsa, lemon aioli (GFO)

Pan Seared Prawns

Kaiserfleisch, corn puree, bell pepper relish (GFO)

MAIN

Black Angus Striploin

250-gram with choice of two sides and a sauce (GFO)

Forest Mushroom Risotto

Shaved parmesan, mascarpone, truffle oil (V), (VGO), (GF)
Add chicken \$6

Fish Of The Day

Pan-fried fish of the day, lemon, nicoise salad, sauce vierge (GFO)

Chicken Breast

Za'atarr spice, eggplant, cherry tomatoes, herbed potatoes, lemon herb sauce

DESSERT

Sticky Date

Butterscotch sauce, vanilla bean ice cream, toffee brittle

Chocolate Fondant

Cacao nibs crumble, raspberry, macadamia ice cream (V)

Let's eat