



Set Menu

\$36 for two courses

\$48 for three courses

Entrées

Calamari

crusted with salt and pepper, herb and polenta, served with rocket and a lime aioli

Bruschetta

cherry tomato, basil, red onion & extra virgin olive oil

Peach Schnapps Cured Salmon

on a bed of iceberg lettuce drizzled with sour cream & sweet chilli dressing, topped with salmon roe

Mains

Pan fried fish of the day

on a bed of buttered beans and herb roasted chats with a chive cream sauce

Chicken breast

wrapped with prosciutto & filled with bocconcini & semi dried tomatoes drizzled with a thyme glaze served with creamy mash and sautéed greens

Angus rump (400g)

with truffle oil mash, sautéed green beans, red wine jus and topped with a roasted field mushroom

Light beer battered flathead

with beer battered chips and lime infused aioli

Cannelloni

fresh pasta filled with slow roasted pumpkin & ricotta with red onion, roma tomato & fresh herb sauce, glazed with shaved parmesan & topped with a rocket salad

Dessert

Selection of sorbets and ice cream

Sticky fig pudding

with caramel sauce and vanilla ice cream

Lemon and lime tart

with vanilla bean ice cream

Discover, Savour, Enjoy... Winter Set Menu