

Set Menu

\$36.00 for two courses

\$48.00 for three courses

Entrees

Calamari

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

House made baba ghanoush

Toasted sourdough bread

Berkshire pork, foie Gras and pistachio terrine

with quince jam and petite salad

Mains

Pan fried fish of the day

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

Pan fried chicken breast

filled with chorizo and oregano stuffing and a thyme jus

Angus rump (400g)

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

Gremolata crumbed fish fillets

with beer battered chips and lime infused tartare

Cannelloni

three cheese and spinach cannelloni glazed with red onion, roma tomato and fresh herb sauce

Dessert

Selection of sorbets and ice creams

Chocolate brulee tart

with raspberry sauce and vanilla bean ice cream

Lemon and lime tart

with vanilla bean ice cream

Discover, Savour, Enjoy... Our Set Menu