



SET MENU OPTIONS

All 3 courses **\$75**

Entrée + Main **\$59**

Main + Dessert **\$59**

Bread, butter, olive oil & balsamic vinegar

Entrée

Mussel & market fish chowder, potato, sherry cream, garlic & herb croutons

Chopped salad with chorizo, parmesan, fennel, chickpeas & Champagne vinaigrette

Braised pork belly chicharrones, spiced cashews, pickled ginger mayo, apple syrup

Sautéed Brussels sprouts & leeks, walnuts, parmesan, wild rocket, lemon dressing

Main

Pan roasted salmon, sesame praline, broccoli, coriander, tahini & tamari dressing

Crumbed chicken tenderloins, pea & parmesan risotto, crispy prosciutto, pea tendrils

Roasted Angus sirloin, Yorkshire pudding, carrot puree, horseradish crème, watercress

Cauliflower risotto, preserved lemon gremolata, crumbed Edam, roasted cauliflower

Served with mixed salad & new potatoes for the table

Dessert

Dark chocolate mousse, salted caramel, blackcurrant, caramel corn, vanilla mascarpone

Coconut milk panna cotta, meringues, passionfruit & ginger sorbet, pineapple, mango gel

French apple pie, vanilla gelato, rosemary, roasted almond & raspberry praline, apple syrup

Over the Moon triple cream brie, walnut & honey bread, crackers & quince paste

Please choose only one of the course options for your group to dine on. Your guests will order on the day from the set menu you choose. Each booking must have the same set menu option (2 or 3 courses). You are welcome to add on Oysters, Mussels or shared boards for the table (extra cost to set menu) – please state your interest upon booking. Prices, menu layout and selection are subject to change. Dietary requirements catered for, but will have to be advised in advance as well as on the day.