

SET MENU 1, $65pp

STARTERS – FOR THE TABLE TO SHARE:

Charcuterie Board: Selection of cured meats, mustard fruits, house-made chutney

Fresh baked bread, local Extra Virgin olive oil, red wine reduction,

house made dukkah, marinaded olives

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MAINS - A CHOICE OF:

Pan roasted fish of the day, sautéed potato with coriander and tumeric, bok choy, coconut vichyssoise

Angus beef fillet, confit beetroot, smoked bacon arancini, truffle custard, balsamic, red wine jus

Wild mushroom risotto, pinenuts, baby spinach, crispy sage

Crispy pork belly, fennel a la grecque, whipped drunken nanny goat’s cheese, candid walnuts

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DESSERT – FOR THE TABLE TO SHARE:

Cheeseboards served with bread, crackers, grapes, housemade chutney

Selection of mini desserts



Set menu 2 $75pp

STARTERS - A CHOICE OF:

Grilled asparagus, prosciutto, beetroot, gorgonzola, Olivo olive oil

Bruschetta: salmon gravlax, drunken nanny goats’ cheese, roasted cherry tomato, caperberries

Citrus ceviche: fresh market seafood, lime & rice wine dressing,

Vietnamese mint, salad of radish, green apple & daikon

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MAINS - A CHOICE OF:

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Wild mushroom risotto, pinenuts, baby spinach, crispy sage

Crispy pork belly, fennel a la grecque, whipped drunken nanny goat’s cheese, candid walnuts

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DESSERT - A CHOICE OF:

Warmed Tunisian orange cake, passionfruit and orange coulis, vanilla bean ice-cream

Caramel latte pannacotta with cinnamon churros and chocolate crumb

Cheeseboards served with bread, crackers, grapes, housemade chutney