

SET MENU

TWO COURSE

\$67.9 P.P

PLEASE SELECT 2 ENTRÉES AND 2 MAINS, OR 2 MAINS AND 2 DESSERTS

THREE COURSE

\$78.9 P.P

THREE COURSES SERVED - PLEASE SELECT 2 OF EACH COURSE

ADD CHEESE PLATTER \$8.90 P.P

Entrée

Hot Smoked King Salmon Salad *with rocket & asparagus served on potato rosti*

Zucchini and Corn Fritters *served with tzatziki & rocket salad*

Asian Style Shredded Short Rib *with crispy noodle salad*

Crispy Pork Belly *with spiced apple puree & pickled red cabbage*

Tandoori Chicken & Marinated Cucumber Ribbons *stacked with pappadums & minted yoghurt*

Twice Cooked Asian style Duck Tartlet *served with noodle & herb salad*

Main

MSA Grass-fed Eye Fillet *served with garlic mash potato, whole roasted garlic & capsicum & olive tapenade*

NZ King Salmon Fillet *served with ginger sweet potato mash, bok choy & aromatic coconut sauce*

Mediterranean Roasted Vegetable Filo *served with crispy haloumi & cherry tomato salad*

Braised Beef Short Ribs *served on a shallot mash with rocket*

Pork King Rib Cutlet *served with roasted vegetables & apple jus*

Rosemary & Garlic Crusted Lamb Fillet *with rocket, roast pumpkin, crumbled feta & roasted capsicum salad*

Dessert

Double Chocolate & Honeycomb Parfait *with raspberry compote*

New York Cheesecake *served with double chocolate sauce*

Banana Beignet *served with dark chocolate sauce & mint macerated strawberries*

Dark Chocolate Mousse *topped with berry compote and chocolate shard*

Cheese Platter

Chef Selection Cheese Platter *served with dried fruit, crackers and assorted nuts*

Menu selection and prices current as at September 2016