
Set Menu \$48 per person

Choice of either starter and main or main and dessert

Option selected on the night

Starters

Bruschetta topped with vine tomato, basil and feta. Served with our own balsamic reduction and olive oil

Lightly coated szechuan calamari with soy mayonnaise, lime pickle with chilli, spring onion and fresh herb petit salad

Seared fillet served with caramelised onion puree, baby beets, parmesan and horseradish creme

Mains

choice of

Angus Pure eye fillet resting on roasted garlic potato mash. With salt and pepper prawns, wilted spinach, red wine jus and béarnaise sauce

Pan fried blue cod with cauliflower puree, courgettes, lemon potato, crispy capers and citrus beurre blanc

Stuffed chicken roulade wrapped in prosciutto with peperonata, pumpkin puree, chorizo croquette and chicken jus

Homemade potato and parmesan gnocchi with pumpkin, vine tomatoes, spinach, pinenuts and sage beurre noisettes

Dessert

Panna Cotta

Vanilla poached pear and raspberry cream

Sticky Date Pudding

Toffee sauce and butterscotch parfait

Trio of ice cream

Butterscotch or chocolate sauce

-