
Set Menu \$65 per person

All
3 courses \$65

Choice
of 2 courses \$50

Starters

Duck liver parfait with red wine poached pear and date chutney.

Served with lavosh

Bruschetta topped with vine ripened tomatoes, basil, feta, balsamic reduction and olive oil

Seared marinated AngusPure fillet with sweet potato, coriander, radish, green onion and soy & ginger glaze

Honey marinated salmon with beetroot puree, petit salad and ginger mayonnaise

Mains

AngusPure eye fillet resting on a garlic potato mash, portobello mushroom, béarnaise and red wine jus

Free range chicken breast stuffed with mozzarella and spinach. Dauphinoise potato, roast vine tomato, mushroom and bacon sauce

Pan roasted fish of the day with saffron infused potatoes, courgettes and braised fennel. Finished with a crustacean sauce and sauce vierge

House made potato and parmesan gnocchi with cherry tomatoes, pumpkin, spinach and sage beurre noisette

Desserts

Honey and yoghurt panna cotta with spiced infused poached pear

Sticky date pudding with butterscotch sauce and vanilla bean ice cream

Crème Brulee, shortbread & raspberry sorbet

