

Set Menu Options

Entree and Main \$40 / Main and Dessert \$35 / Entree, Main and Dessert \$50

Please select two options from each course to be served alternatively among your guests.

Starters

Share Plates

Vegetarian antipasti board of grilled local vegetables, feta, bocconcini, olives and sourdough (V)

Antipasti of prosciutto, local salami, marinated olives, herb and sweet garlic feta with sourdough

Or

Choice of

Shaved rare beef with paw paw, cucumber, mint and coriander (GF)

Salad of roast pumpkin, red capsicum, green beans and Persian fetta (V, GF)

Buffalo Mozzarella, tomato, mint and basil oil (V, GF)

Coconut prawns, avocado, baby herbs, mango and chilli dressing

Mains

Salt and pepper squid with garlic mayonnaise (V)

Lightly beer battered fish and chips, green salad and tartare sauce

Chicken parmigiana with tomato, feta, basil, macadamia nut pesto and chips 19.0

250gram scotch fillet steak, steamed greens, mash potato and red wine jus (GF)

Desserts

Rich chocolate mousse with ginger glass biscuits

Strawberry, macadamia and vanilla bean cheesecake

Sticky date pudding with vanilla bean ice cream and toffee sauce

Vanilla crème brûlée with pistachio biscotti

Optional Sides

Lightly salted chips 5.5 (V)

Chips seasoned with chilli, garlic, herb, olive and parmesan 8.0 (V)

Creamy mash 5.5 (V)

Garden salad with vinaigrette 5.0 (GF, V)

Steamed green vegetables with olive oil 7.0 (GF, V)