



Set Menu 1-Course

MAIN

BBQ Beef fillet w/ potato gratin, baby spinach, port wine jus, garlic seeded mustard aioli.

Crispy skinned boned chicken leg w/ baked ginger rice, bean shoot & coriander salad & chilli caramel.

Pan seared fish of the day w/ potato puree, wild rocket & tomato baby caper salsa.

\$29.00 PER PERSON.

Set Menu 2-Course

ENTRÉE

Chilli salt & Szechuan peppered squid w/ lime & caper aioli.

Bruschetta w/ vine ripened tomato, fetta, red onion & basil.

Crispy fried lamb cigars w/ pickled cucumber & sour minted chilli yoghurt.

MAIN

BBQ Beef fillet w/ potato gratin, baby spinach, port wine jus, garlic seeded mustard aioli.

Crispy skinned boned chicken leg w/ baked ginger rice, bean shoot & coriander salad & chilli caramel.

Pan seared fish of the day w/ potato puree, wild rocket & tomato baby caper salsa.

\$42.00 PER PERSON.

Set Menu 3-Course

ENTRÉE

Chilli salt & Szechuan peppered squid w/ lime & caper aioli.

Bruschetta w/ vine ripened tomato, fetta, red onion & basil.

Crispy fried lamb cigars w/ pickled cucumber & sour minted chilli yoghurt.

MAIN

BBQ Beef fillet w/ potato gratin, baby spinach, port wine jus, garlic seeded mustard aioli.

Crispy skinned boned chicken leg w/ baked ginger rice, bean shoot & coriander salad & chilli caramel.

Pan seared fish of the day w/ potato puree, wild rocket & tomato baby caper salsa.

DESSERT

Chocolate, butterscotch & almond tart w/ coffee marscapone cream.

Coconut & lime pannacotta w/ pineapple jelly & toasted pineapple shards.

\$50.00 PER PERSON