

\$110

Set Menu

Lunch & Dinner

For groups of 16 or more guests

From the kitchen

All dishes - Alternate drop

Starters

Grilled large butterflied prawns (3) with garlic butter

Chili, salt & pepper calamari

Zucchini flowers (3) filled with beetroot & sweet potato puree, red pepper sauce & fennel salad (V)

Mains

Eye fillet, kumara mash, seasonal greens & jus

Pan seared corn fed, free range chicken breast, roast pumpkin, salad of moorish couscous, snow peas, kale, capsicum & parsley

Crispy skin New Zealand Ora King Salmon, green beans, olives & anchovies

Ravioli filled with curried pumpkin, goats cheese & sage mixed through saffron cream peas & feta (V)

Desserts

Pandan & coconut panacotta, dark palm sugar syrup (V)

Chocolate pull me up (V)

We cannot guarantee that our food is free of allergens. 10 % surcharge on Sundays & public holidays. Credit card charges apply. Sorry no split bills.



From the bar

Wine

Domaine Naturaliste

Chardonnay

MARGARET RIVER, WA

La Boheme

Pinot Gris

YARRA VALLEY, VIC

Mt Moriac

Pinot Noir

GEELONG, VIC

The Dark Horse

Cabernet Sauvignon

COONAWARRA, SA

Beers Selection

Boag's Premium Lager

TASMANIA – 5%

Corona

MEXICO – 4.6%

All soft drinks, mineral water as well as juices included.



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