



Set Menu

Entree

CHARRED GRILLED KING PRAWN

tom yum broth, lemongrass oil (gf,df)

SALMON TARTARE

yuzu coriander dressing, avocado cream, salmon skin (gf,df)

SEARED HALLOUMI

honey mustard dressing, sumac yoghurt, charred chickory (gf,v)

SPINACH & RICOTTA CANNELLONI

vodka cream sauce, parmesan tuile, basil oil (v)

PULLED PORK CROQUETTE

black garlic mayo, celeriac puree, fennel

LAMB LOIN

confit capsicum, roasted cherry tomatoes, whipped feta, smoked almonds, balsamic reduction (gf)

BANG BANG CHICKEN GYOZA

numbing peanut chilli oil vinaigrette, spring onion, ginger relish

Main

PORK CUTLET

korean rubbed, charred spring onion, kim chi slaw, galbi sauce (gf,df)

CHICKEN SCHNITZEL

sicilian herb crumb, cos lettuce, rocket, fennel & grape salad, miso beurre blanc

COQ AU VIN

king oyster mushroom, pancetta, charred onions, smoked red wine sauce (gf,df)

SCOTCH FILLET

smashed potatoes, seasonal steamed vegetables, peppercorn jus (gf)

BRAISED BEEF CHEEKS

carrot puree, seasonal steamed vegetables, coconut curry sauce (gf,df)

ROASTED LAMB RUMP

smashed potatoes, baby carrots, salsa verde, tomato oil (gf)

PORCINI RISOTTO

wild forest mushrooms, onion jam, gorgonzola, chives (v,gf)

MOROCCAN ROASTED CAULIFLOWER

green lentils, harissa hummus, smoked almonds, crispy kale (v,vg,gf,df)

ROASTED BARRAMUNDI

bok choy, jasmine rice, ginger soy dressing (gf,df)

CRISPY SKIN SALMON

nicoise salad, chat potatoes, cos, cherry tomato, beans, boiled egg, white anchovies, lemon dressing (gf,df)

Set Menu Cont.

Dessert

PAVLOVA

mango coulis, burnt mandarin segments, orange jelly (gf)

PANNA COTTA

baileys, white chocolate, raspberry coulis (gf)

DARK CHOCOLATE PUDDING

chocolate soil, vanilla custard, sour cherries

VEGAN MUDCAKE

berry compote, dehydrated strawberries (v,vg,df)

CHEESEBOARD

chefs selection cheese, quince jam, smoked almonds, grapes, lavosh (v)

Pricing

2 COURSE SINGLE DROP

\$60 per person

3 COURSE SINGLE DROP

\$75 per person

ALTERNATING DROP

+ \$5 per person