



# DELUXE SET MENU

## ENTRÉE

**SALT & PEPPER SQUID**  
wild rocket & orange reduction

**TEMPURA ZUCCHINI FLOWERS (VEG)**  
filled w/ ricotta & spinach, leafy salad, balsamic glaze

**CRUMBED & FRIED LAMB BRAINS**  
capers, lemon butter sauce

**PRAWN & CRAB MEAT SALAD**  
quinoa, baby beetroot, mixed cress & seafood sauce

## MAIN

**GRILLED CONE BAY BARRAMUNDI FILLET (GF)**  
pea puree, harissa gel, sweet potato shards & lemon  
olive oil

**200G GRASS FED EYE FILLET (GF)**  
mash potato & veal jus

**OVEN BAKED CHICKEN SUPREME (GF)**  
sweet potato mash, green beans & dijon mustard  
sauce

**BATTERED SAND WHITING FILLETS**  
garden salad, chips & tartare sauce

**PAN-FRIED HOMEMADE THYME & POTATO  
GNOCCHI (VEG)**  
confit mixed mushrooms, pearl onions, parmesan,  
truffle oil

## DESSERT

**HONEYCOMB & MARSHMALLOW ICE CREAM SANDWICH**  
raspberry coulis

**VANILLA PANNACOTTA (GF)**  
mixed berry compote, candied walnut

**CHOCOLATE GATEAU (GF)**  
cherry ice-cream

**Including House Sourdough Bread  
Coffee & Tea and Chocolates**  
\$69 per person ~ Monday to Thursday  
\$76 per person ~ Friday to Sunday  
Price inclusive of GST