



DELUXE SET MENU

ENTRÉE

SALT & PEPPER SQUID
wild rocket & orange reduction

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

DUCK LIVER PATE (GF)
Spanish onion jam, sourdough toast

SMOKED SALMON ROULLADE (GF)
salmon mousse, dill cream cheese, salmon roe, fried capers,
brioche

MAIN

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

250G GRASS FED EYE FILLET
mash potato & veal jus

OVEN BAKED CHICKEN SUPREME (GF)
sweet potato mash, green beans, paprika & lemon
butter sauce

BATTERED SAND WHITING FILLETS
garden salad, chips & tartare sauce

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

DESSERT

HONEYCOMB & MARSHMALLOW ICE CREAM SANDWICH
chocolate & raspberry coulis

VANILLA PANNACOTTA
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