



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, pomegranate & seafood sauce

MAIN

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

250G GRASS FED EYE FILLET
mash potato & veal jus

OVEN BAKED CHICKEN SUPREME
potato & leek purée, baby carrots, spinach, tarragon
jus

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
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