



DELUXE SET MENU

ENTRÉE

SALT & PEPPER SQUID
wild rocket & orange reduction

SUMMER PEA SALAD (VEG)
haloumi, cucumber, apple, mint & white balsamic

GRASS FED BEEF CARPACIO
tomato concasse, gherkins, capers, parsnip puree &
banyuls vinaigrette

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

MAIN

GRILLED CONE BAY BARRAMUNDI FILLET (GF)
grilled leeks, spinach, lemon, brown butter

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

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

LAMB BACKSTRAP (GF)
zucchini, confit cherry tomato, spanish onion,
bulgarian feta & jus

**PAN-FRIED HOMEMADE THYME & POTATO
GNOCCHI (VEG)**
caramelised pumpkin, provencal sauce

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