



# 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 TERRINE (GF)**  
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

**SAFFRON PEARL COUS COUS (VEG)**  
w/ caponata stuffed zucchini cooked in tomato

## 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**