



# **PREMIUM SET MENU**

## **ENTRÉE**

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

**TEMPURA ZUCCHINI FLOWERS (VEG)**  
ricotta & spinach, balsamic glaze

**DUCK LIVER PATE**  
Spanish onion jam, sourdough toast

**PRAWN SALAD**  
quinoa, baby beetroot, pomegranate & seafood sauce

## **MAIN**

**PAN GRILLED TASMANIAN SALMON**  
potatoes, cauliflower, pickled raisins & baharat

**SLOW ROASTED LAMB SHOULDER**  
mashed potato & au 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 & CINNAMON POACHED PEAR (GF)**  
frangipane & mascarpone

**OREO CHEESCAKE (GF)**  
chocolate paint

**Any 2-Course \$42.00 - 3-Course \$47.00 Monday To Thursday**

**Any 2-Course \$46.00 - 3-Course \$52.00 Friday To Sunday**

**All Prices Include GST**