



# **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, mixed cress & seafood sauce

## **MAIN**

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

**VEAL SCALLOPINI**  
chat potatoes, spinach, mushroom sauce

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

**PAN-FRIED HOMEMADE THYME & POTATO  
GNOCCHI (VEG)**  
caramelised pumpkin, provencale sauc

## **DESSERT**

**HONEYCOMB & MARSHMALLOW ICE CREAM SANDWICH**  
raspberry coulis

**VANILLA & CINNAMON POACHED PEAR (GF)**  
frangipane & mascarpone

**OREO CHEESCAKE**  
chocolate paint

**Any 2-Course \$47.00 - 3-Course \$52.00 Monday To Thursday**

**Any 2-Course \$52.00 - 3-Course \$57.00 Friday To Sunday**

**All Prices Include GST**