



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

SLOW ROASTED LAMB SHOULDER (GF)
mashed potato & au jus

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

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
raspberry coulis

VANILLA & CINNAMON POACHED PEAR (GF)
frangipane & mascarpone

OREO CHEESCAKE
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