

PREMIUM SET MENU

SET MENU 1

\$45pp 2 Courses: mains, desserts, sides

SET MENU 2

\$50pp 2 Courses: entrees, mains & sides

SET MENU 3

\$60pp 3 Courses: entrees, mains, desserts & sides

ENTRÉE

Sweet Potato & Corn Fritters
Served with rocket, pesto & sour cream

Chorizo & Haloumi Salad
Rocket, chickpeas, couscous, red onion

Steamed Boston Bay Mussels
Tomato & garlic broth served with sourdough

MAIN

Rib Eye Steak 300g
Kipfler potato, green beans, red wine jus

Pan-fried Salmon
Lemon myrtle mash, braised fennel, herb oil

Pumpkin Risotto
Peas, pine nuts & parmesan

Chicken Breast
Mash potato & honey glazed carrots

SIDES

Chips
Rocket & parmesan

DESSERT

Warm poached pear with anglise sauce

Chocolate Mousse with honeycomb

Cheese plate
Single cheese with fruit and lavoche

CASUAL SET MENU

SET MENU 4

\$35 per person: entrée & main

SET MENU 5

\$40 per person: entrée, main & dessert

SHARED ENTRÉE

Garlic Bread & Chicken Wings

MAIN

Caesar Salad - add grilled chicken
cos lettuce, bacon, parmesan, egg, garlic bread croutons, anchovies & Caesar dressing

Chicken Burger
Grilled peri peri marinated chicken breast with coleslaw, tomato, Jalapeno mayo, served with rosemary & sea salt fries

Salt & Pepper Calamari
flash fried calamari served with garden salad, aioli, rosemary & sea salt fries

Chorizo Penne
Capsicum, chilli, mushrooms, napolitana sauce & parmesan

Cheese Burger
certified Angus brisket & chuck steak ground daily, served medium with lettuce, tomato, red onion, pickled cucumber, chipotle mayo with rosemary & sea salt fries

Chicken Parmigiana
crumbed chicken schnitzel, rocket and parmesan salad with rosemary & sea salt fries

Pumpkin Risotto
Peas, pine nuts, onion, parmesan cheese

DESSERT

Chocolate Mousse with honeycomb