

SET MENU 1

ENTREE (Shared platters for the table)

Dip and charred Turkish bread, marinated olives, salt and pepper squid, Fried Mac & Cheese

MAIN COURSE

Coca-Cola pork ribs, Asian slaw, candied chilli cashews, grilled lime ^{GF | LF}

OR

Pan fried gnocchi, exotic mushrooms, truffled cream, parmesan, lemon & sage bread crumbs ^V

OR

Roast chicken breast, cauliflower rice, mild coconut curry, pickled papaya and lychee salad ^{GF | LF | NF}

Main course served with seasonal salad

DESSERT (Sharing platters)

Mini crème brulee, sticky toffee pudding, Chocolate fondant, Ice cream sundae

\$68 per person

DIETARY KEY: GF - Gluten Free* | NF - Nut Free* | V - Vegetarian
LF - Lactose Free

*Although this dish is prepared with gluten or nut-free products, we cannot guarantee 100% gluten or nut-free as the dish is prepared in kitchens that also use gluten products and nuts.

SET MENU 2

ENTREE (Shared platters for the table)

Dip and charred Turkish bread, marinated olives, crab and guacamole tostadas, pepper caramel pork, Slow cooked Goat leg, apricot and pistachio terrine, fig and fennel jam

MAIN COURSE

Chargrilled 200g eye fillet, sour cream & bacon jacket potato, broccolini, béarnaise and jus ^{GF | NF}

OR

Fettuccini with pulled beef cheek, red wine tomato sauce, capers, olives, pecorino cheese & gremolata ^{NF}

OR

South Asian stir fried prawns, coconut rice, tomato, shallot & basil salsa, naan bread ^{NF}

Main course served with seasonal salad

DESSERT (Sharing platters)

Mini crème brulee, sticky toffee pudding, Chocolate fondant, Ice cream sundae

Selection of fine local and imported cheeses, served with soaked muscatels, crispbreads, lavoche and fresh pear

\$75 per person

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