

SET MENU 1

ENTREE (Shared platters for the table)

Dip and charred Turkish bread, marinated olives, lemon pepper fried squid, chorizo

MAIN COURSE

Bacon wrapped chicken breast stuffed with feta and pine-nuts, spring onion mashed potato, asparagus, salsa verde ^{GF}

OR

Grilled Tasmanian salmon, Spanish rice, peas, char grilled corn on the cob with Café de Paris butter ^{GF | NF}

OR

Pan fried spinach gnocchi, roasted pumpkin, tomato fondue, 'shadows of blue', kale chips ^{V | NF}

Main course served with seasonal salad

DESSERT

Crème brulee, sticky toffee pudding,
Mini 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, Crispy Thai green curry prawn dumplings, cider caramel pork bits

MAIN COURSE

Coca Cola pork ribs, apple and chipotle slaw, beer battered onion rings ^{NF}

OR

Veal and truffle agnolotti, Forrest mushroom cream, parmesan, garlic and lemon crumbs ^{NF}

OR

Char grilled 200g eye fillet steak with fries, steamed seasonal greens, jus ^{GF | NF | LF}

Main course served with seasonal salad

DESSERT

Crème brulee, sticky date pudding, mini ice cream sundae

FOR THE TABLE

Selection of fine local and international cheeses, served with lavosh, crispbreads, quince paste and seasonal fruits

\$75 per person

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