

SET MENU

ENTREES

Pan fried potato gnocchi w/ blue cheese cream, semi dried tomato & basil oil

Grilled haloumi w/ green pea cous cous & Mediterranean marinated vegetables

Smoked salmon nest filled w/ tiger prawn's, crème fraiche chives & a citrus garnish

House smoked chicken breast w/ cucumber ribbons, shredded mango, crisp rice noodle & nam jim dressing

Bresaola w/ grissini, caramelised figs, redcurrant glaze & a soft feta crumble

MAIN

Slow cooked lamb shank w/ Paris mash, garden vegetables & a balsamic & red wine sauce

Sautéed chicken supreme w/ honey mustard cream, crisp sweet potato shards & garden vegetables

Seared Western Australian barramundi fillet w/ Belgium Congo potato, kale, oven roasted tomato & salsa verde

Roast scotch fillet of beef w/ Yorkshire pudding, dauphinoise potato, roasted baby carrots & onion jus

Succulent pork loin adobo style w/ parmentier vegetables spiced apple puree & red wine jus

DESSERT

Lemon crème brulee w/ berry compote and biscotti

Poached honey saffron & orange pear filled w/ mascarpone & almond tuile

Sticky date pudding w/ butterscotch sauce & vanilla bean ice cream

Flourless chocolate cake w/ whipped cream & strawberry compote

White chocolate blueberry bread & butter pudding w/ vanilla bean ice cream

Menu subject to change

