

GROUP SET MENU – \$70

ENTRÉE

- Fried calamari, Asian slaw, nuoc cham dressing
- Beef carpaccio, parmesan, mustard aioli, basil

MAIN COURSE

- Lamb rump, house made smoked chunky eggplant relish, salsa verdee, goat's curd
- Ocean trout on quinoa, almond, grape & feta salad, minted yoghurt

SIDES

- Rocket, balsamic vinegar, pear, walnut, parmesan
- French fries

DESSERT

- Selection on petit fours

GROUP SET MENU – \$90

ENTRÉE

- Mushroom and tallegio arancini
- Beetroot cured salmon, pickled veg, goat's curd, shaved bottarga
- Fried calamari, Asian slaw, nuoc cham dressing

MAIN COURSE

- Beef fillet, kipfler potatoes, red wine jus
- Ocean trout on quinoa, almond, grape and feta salad with minted yoghurt

SIDES

- Rocket, balsamic vinegar, pear, walnut, parmesan
- French fries

DESSERT

- Selection of petit fours

GROUP SET MENU – \$110

ENTRÉE

- Chargrilled prawns, parsley, preserved lemon
- Beetroot cured salmon, pickled veg, goat's curd, shaved bottarga
- Heirloom tomato and buffalo mozzarella salad with basil, pomegranate, pepitas

MAIN COURSE

- Beef fillet, kipfler potatoes, red wine jus
- Ocean trout on quinoa, almond, grape & feta salad, minted yoghurt
- Roast chicken breast and thigh, puy lentils, pancetta, tomato, caramelized onions, celeriac puree

SIDES

- Rocket, balsamic vinegar, pear, walnut, parmesan
- French fries

DESSERT SELECTION

- Selection of petit fours
- Cheese selection, accompaniments

