

Dinner Set Menu

Entrée

Seafood Chowder – rich, thick chowder packed with seafood, garnished with dried shaved tuna flakes

Grilled Halloumi and Portobello mushroom on a beetroot carpaccio with steamed baby shanghai

Thai beef salad – Beef rump infused with Thai flavours served on pickled vegetables and toasted peanuts

Main

Scotch fillet served medium on a crispy potato wedge with grilled Portobello mushroom and spinach, served with a red wine jus and béarnaise

Slow roasted free range pork belly with vanilla parsnip puree apple chutney and crispy crackling

Market fish served on caponata and chive crushed potato with a fennel salad

Mushroom risotto with rocket, Parmesan salad, drizzled with balsamic reduction and truffle oil. (V)

Dessert

Passion fruit panna cotta with berry coulis

Trio of chocolate warm mud cake, white chocolate mousse and chocolate hazelnut ice cream

Main only \$32

Entrée & main \$45

Main & Dessert \$40

Entrée, Main & Dessert \$55