

## **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 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