

SET MENU



SUMMER 2023/24

AVAILABLE FROM OCT 2023 - MARCH 2024

2 COURSE - \$52 PP

3 COURSE - \$65 PP

SHARED ENTREES

CHOOSE ANY 4 OF THE BELOW OPTIONS

VEGETARIAN COLD ROLLS

SUNDRIED TOMATO ARANCINI

CHEESE & BACON CROQUETTES

CRUMBED HALOUMI WITH FRESH LEMON

HUMMUS & OLIVES WITH LAVOSH &
WARMED FLAT BREAD

CHICKEN SKEWERS

DUCK SPRING ROLLS

ADDITIONAL OPTIONS OR PIECES AVAILABLE ON REQUEST



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MAINS

SELECT ANY 3 OF THE FOLLOWING

BASIL CHICKEN SALAD

GRILLED CHICKEN TENDERLOIN SERVED WITH CHERRY TOMATO, CUCUMBER AND SALAD LEAVES, FINISHED WITH MANGO SALSA.

AGED PORTERHOUSE STEAK 300GM

WITH PORCINI MUSHROOM JUS, STEAMED GARLIC STEM AND CRISPY FRIED BABY POTATOES

CHAR GRILLED TUNA STEAK

GREEN CHILLI, WATERMELON AND FETTA SALAD DRESSED WITH A RED WINE VINAIGRETTE

GRILLED LAMB SALAD

JEWELLED COUSCOUS WITH MINT AND POMEGRANATE, GRILLED ZUCCHINI AND FLATBREAD TOPPED WITH LEMON INFUSED GREEK YOGHURT

SLOW COOKED PORK BELLY

BRAISED IN A BBQ BOURBON AND MALT VINEGAR MARINADE, WITH PICKLED CUCUMBER AND HOUSE MADE THYME AND ROSEMARY POTATO HASH

VEG OPTION ONLY

ROAST MUSHROOM AND PESTO

SERVED WITH FRIED ENOKI MUSHROOM, RYE CROUTONS & MICRO HERB SALAD LEAVES, DRIZZLED WITH OLIVE OIL



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DESSERTS

ALTERNATE SERVE ONLY

DEATH BY CHOCOLATE MUD CAKE

RICH, DARK CHOCOLATE MUD CAKE SERVED
WITH CREAM & BERRY COMPOTE

ORANGE & ALMOND CAKE

SERVED WITH VANILLA BEAN ICE CREAM
& A BRANDY & ORANGE BLOSSOM SAUCE

DINNER ROLLS \$2 PP

SHARED SALADS \$12 (SERVES 3-4)

EXTRA INFO

A DEPOSIT WILL BE REQUIRED TO SECURE ANY
BOOKING USING THIS MENU

FULL PAYMENT & PREORDERS REQUIRED
72 BUSINESS HOURS PRIOR

MAINS ARE BY ALTERNATE DROP
OR PREORDER ONLY

SUBSTITUTE MENU ITEMS AVAILABLE ON REQUEST

