

# SET MENU

WINTER 2023

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**TWO COURSE \$49**

**THREE COURSE \$62**

## SHARED ENTREES

SELECT ANY 4 OF THE FOLLOWING

VEGETARIAN COLD ROLLS

SUNDRIED TOMATO ARANCINI

CHEESE AND BACON CROQUETTES

CRUMBED HALOUMI WITH  
FRESH LEMON

HUMMUS AND OLIVES WITH  
LAVOSH AND WARMED FLAT BREAD

CHICKEN SKEWERS

DUCK SPRING ROLLS



ADDITIONAL SELECTIONS OR PIECES AVAILABLE UPON REQUEST

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## MAINS

SELECT ANY 3 OF THE FOLLOWING

### **BAKED CHICKEN MARYLAND**

SERVED ON ROAST KIPFLER POTATO WITH BRAISED LEEK, BACON, GARLIC AND A WHITE WINE JUS

### **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

### **ROAST LAMB RUMP**

POTATO PUREE WITH CAULIFLOWER AND BROCCOLI FLORETS BAKED IN A CHEDDAR BECHAMEL SAUCE

### **SLOW COOKED PORK BELLY**

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

### **SWEET BBQ STIR-FRY (V)**

FINE CUT VEGETABLES TOSSED WITH CRISPY RICE NOODLES ON A BED OF ROAST EGGPLANT



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## DESSERTS

ALTERNATE SERVE

### **DEATH BY CHOCOLATE MUD CAKE**

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

### **ORANGE AND ALMOND CAKE**

SERVED WITH VANILLA BEAN ICE  
CREAM AND A BRANDY AND 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 AND PREORDERS REQUIRED  
72 BUSINESS HOURS PRIOR.

MAINS ARE BY ALTERNATE DROP OR PREORDER ONLY

SUBSTITUTE MENU ITEMS AVAILABLE ON REQUEST

