



SET MENUS

Set Menu One

\$45.00* per person

ENTREE

Soup of the day

or

Chilli beef salad with lime and coriander dressing

MAIN

Chicken breast marinated in sage and garlic on crisp polenta and mushroom cream sauce

or

Lamb pea and mint pie with parsley gourmet potatoes and steamed broccoli

or

Vegetarian fettuccine with eggplant, pine nuts, chilli and fresh basil in rich tomato sauce

(served with fresh garden salad to the table)

DESSERT

Meringue roulade with cream and fresh berries

or

Cheese plate with selection of two Australian cheeses with fresh pear, quince and lavosh





Set Menu Two

\$58.00* per person

ENTREE

Toasted ciabatta brushed with garlic olive oil topped with vine tomato and red onion

or

Grilled squid salad with chilli and lime dressing

or

Barbecued sumac chicken, spinach, tomato and pine nut salad with Tahini dressing

MAIN

Slow roasted lamb rump on crushed gourmet potatoes with olive and red capsicum jus

or

Seared salmon fillet on saffron risotto cake with ratatouille jus

or

Vegetarian risotto with roasted pumpkin, asparagus and mushroom with shaved parmesan and basil pesto

(served with buttered seasonal vegetables to the table)

DESSERT

Apple and rhubarb crumble with vanilla bean ice-cream

or

Vanilla bean panna cotta with roast seasonal fruit and raspberry coulis

or

Cheese plate with selection of two Australian cheeses with fresh pear, quince and lavosh





Set Menu Three

\$68.00* per person

ENTREE

Sesame spiced quail breasts with pea, mint, spinach and Persian feta salad with honey and red wine vinaigrette

or

King prawns on spiced avocado salsa with burnt orange dressing

or

Tomato tart tatin with rocket, feta and olive salad with lemon and olive oil dressing

MAIN

Pan fried barramundi on crisp polenta and peperonata with chive beurre blanc

or

Fillet of beef with gratin potatoes, wilted spinach and mushroom jus

or

Chilli salt crusted tofu on stir fried greens and black bean sauce

(served with steamed seasonal vegetables to the table)





DESSERT

Vanilla bean panna cotta with roast seasonal fruit and raspberry coulis

or

Chocolate jaffa mousse with orange segments and fresh cream

or

Cheese plate with selection of three Australian cheeses with fresh pear, quince and lavosh

*** Conditions apply**

Minimum 20 people

Must be booked no less than 7 days prior

Available for lunch and dinner

Available only in the restaurant (not private function rooms)

20% surcharge applies to all orders on Public Holidays.
Prices are all inclusive of Goods and Services Tax (GST)

