

SET MENU



PLATTER TO SHARE

Cauliflower bites(v), Chicken Skewers with peanut sauce, Salt and Pepper Squid with saffron aioli and Vegetarian Dumplings with soy dipping sauce

MAINS

Lamb Shank (GF)

braised with a red wine and rosemary served on creamy mash and steamed veges

Oven Roasted Salmon Fillet (GF)

grapefruit & miso glaze, kumara mash, steamed bok choy and crispy rice noodles

Twice Cooked Pork Belly (GF)

with kumara mash, chilli maple apple glaze, savoury apple puffs and steam veges

Char-grilled Scotch Fillet

cooked medium, with fries and salad

with your choice of:

garlic butter, horseradish sauce or brandy and green peppercorn sauce

DESSERTS

Sticky Date Pudding (GF)

with toffee sauce and salted caramel ice cream

Banoffee Pie

butterscotch sauce, maple and walnut ice cream

Pavlova (GF)

berry coulis, cream, fresh fruit salad and berry sorbet

(Vegan and Vegetarian options available by request)

V –Vegetarian, Vg – Vegan, gf – Gluten free. Gluten free, Dairy free and vegan option available.
Please inform your waiter of any dietary needs.