

set menu

two-course \$60.00 – *three-course* \$75.00

entrée

heirloom tomato caprese salad with roasted pine nut and balsamic glaze (vg/gf)

hand-made pumpkin and sage ravioli with burnt butter sauce (v)

garlic Prawn micro herbs served with turmeric pilaf (gf)

peking duck breast with oriental dressing vermicelli salad

main

red wine braised lamb shank, rustic mash potato and mint peas

risotto – roasted pumpkin and green pea with danish fetta, or,
creamy wild mushroom with rocket and truffle oil (v/gf)

herb crusted confit duck leg with wild rice & quinoa pilaf

pan seared salmon with basil mashed potato and chickpea ratatouille (gf)

braised beef brisket with asian soba noodle salad and pickled radish (df)

300gm fillet, potato, seasonal vegetables, and jus

pan seared chicken supreme, bok choy and shiitake with spicy crab bisque sauce

dessert

hot apple crumble, warmed anglaise sauce, vanilla bean ice cream (v) vanilla bean Panacotta with strawberry water and almond biscotti (v) white and dark chocolate charlotte with salted caramel sauce (v)

kid's menu

| penne bolognaise with cheese | \$10 |
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| sliders cheeseburger and chips | \$12 |
| crumbed chicken and chips with salad | \$14 |
| ham & cheese pizza | \$12 |
| 3 scoops ice cream | \$8 |