EXAMPLE OF THREE COURSE SET MENU - SUBJECT TO CHANGE

Hot smoked fish pate / house chutneys / toast Honey soy marinated salmon / pan-fried / green salad / pickles / sesame dressing

Venison denver leg / marinated in pepper and herbs / sliced and pan seared / green salad / balsamic dressing / almonds

Roasted pumpkin soup / halloumi croutons

Fresh monk fish fillets / pan-fried / spring onion, ginger and garlic / sushi rice

Salmon fillet / marinated in soy / pan seared / sushi rice / avocado and wakame seaweed salad / lemon butter

Cold smoked ribeye / cooked to your liking / smashed potato / chipotle and chilli cream / rocket slaw

Southern style curry: coconut cream, fenugreek, masala and pomegranate / tofu / eggplant / vegetables

Mains served with seasonal vegetables

Affogato: vanilla ice cream / espresso / biscotti
Warm apple and rhubarb crumble / ice-cream
Chocolate berry walnut brownie / ganache /
berries / ice-cream / whipped cream
Sticky date pudding / caramel sauce / ice-cream

ENTREES / MAINS / DESSERTS - \$72

ANTIPASTI / MAINS / DESSERTS - \$62

MAINS / DESSERTS - \$54

ENTREES / MAINS - \$58