

SAMPLE
SET MENU \$52 MAIN AND DESSERT

Cold smoked sirloin cooked to your liking, topped with a garlic, tarragon and mushroom jus, served on mustard mashed potatoes.

Fresh sole fillets, pan-fried and served with capsicum chilli jam and cucumber salsa and a sushi rice timbale.

Chicken breast marinated in paprika and garlic, pan seared, roasted and served on roast potatoes with a romesco sauce and tortilla chips.

Seafood chowder, filled with vegetables, mussels, clams, white fish and prawns, served with toasted ciabatta.

Roast capsicum stuffed with a tomato, capsicum and mushroom ragout, served with polenta chips and green salad.

Mains served with seasonal vegetables

New York-style cheesecake subtly flavoured with lemon zest, served with orange confit.

Chocolate and raspberry brownie topped with chocolate ganache and vanilla ice cream.

Warm rhubarb and berry crumble served with cream anglaise and vanilla bean ice-cream.

Affogato — a scoop of vanilla bean ice cream doused with a shot of espresso coffee.