

SAMPLE
SET MENU \$54
2 COURSE ENTRÉE MAIN

Pea, preserved lemon and spring onion risotto finished with spring onion and feta.

Thai style fish cakes, served with garlic aioli and a small green salad

Green lipped mussels, steamed in a karengo seaweed broth

Duck liver pate served with toasted ciabatta and house chutneys.

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

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

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

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

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

Mains served with seasonal vegetables.

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