

SAMPLE \$59 SET MENU

Shared antipasti platters to start

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 fried polenta and green salad.

Mains served with seasonal vegetables.

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

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

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

New York-style baked cheesecake subtly flavoured with lemon zest and served with macerated strawberries.