

S A M P L E \$69 SET MENU

Local green lipped mussels, steamed in a seaweed broth.

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

Duck liver pate served with toasted ciabatta and house chutneys.

Pan-fried thai style salmon cake with salad greens and aioli.

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Sirloin steak 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, cucumber salsa and sushi rice.

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

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

Pan fried sweet corn and courgette fritter, served with stuffed roasted vine tomatoes, topped with parmesan cheese, with a green salad.

Mains served with seasonal vegetables

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

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

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

New York style cheesecake subtly flavoured with lemon zest and served with macerated strawberries and whipped cream.