



2 courses \$55

3 courses \$68

### SET MENU

Thai fish cakes with glass noodle salad and a nouc cham dipping sauce

Pan fried potato gnocci with chorizo, fresh tomato, chopped spinach and goats cheese

Smoked atlantic salmon on shaved cucumber with a lemon and cucumber salsa with pickled ginger

Crispy chicken pieces marinated in soy and ginger with a miso mayonnaise and japanese pickles

Field mushroom stuffed with ricotta and a semi dried tomato mousse, crumbed and roasted with parsnip chips

### MAIN

Grilled lamb fillets served on a warm salad of roasted chat potatoes, fresh tomato, watercress and fetta, topped with minted yoghurt

Ocean trout fillet with steamed broccoli, polenta wedges, cherry tomato and champagne sauce

Aged eye fillet on mustard mash with green beans, celeriac remoulade and a mushroom jus

Baked eggplant stuffed with seasonal vegetables, fresh tomato and basil, topped with ricotta and served on a red pepper concasse

### DESSERT

Chocolate truffle cake with a pear compote and fresh berries

White chocolate mud cake with whipped cream and an orange sauterne syrup

Assortment of cheese, seasonal fruits and crackers

Pecan pie with a caramel sauce and strawberries

Note \$3.50 cakeage applies PER HEAD if patrons bring own cake.

Prices subject to change at any time