

set menu \$33

Main

Chicken roulade stuffed with chicken mousse, pine nut, spinach and mustard seed, seasonal green, grain mustard sauce

Dessert

Mango mousse with berries and green tea tuiles

Coffee or tea



set menu \$41

Alternative drop or choose before

Main

Oven backed snapper with broad beans and red cabbage stew, chardonnay wine sauce

or

Crispy pork belly, apple compote, buttered potatoes with chives, sautéed broccolini

Dessert

Giandua profiteroles with crumble salted nuts, chocolate sauce



set menu \$55

Shared Entrée

Antipasto

Alternative drop or choose before

Main

Crispy skin barramundi with almond
broccoli, shiraz wine sauce

or

Beef tenderloin with

Dessert

Vanilla semifreddo with
baby pear and raspberry coulis



set menu \$65

Entrée

Steamed tiger prawns with cannellini beans cream, cherry tomato and rosemary oil

Alternative drop or choose before

Main

Pan fried barramundi with brussels sprouts, cabbage, baby carrots, carrots and ginger cream
or

Rack of lamb in bread and fine herbs crust, potato fondant and celeriac puree

Dessert

Dark chocolate cheesecake with spiced rum

Coffee or tea



set menu \$90

Entrée

Antipasto to share cocktail style

Alternative drop or choose before

Main

Miso glazed tasmanian salmon, crispy skin, steamed bok-choy, sautéed green peas

Or

Sous-vid beef tenderloin with polenta, fennel gratin and shiraz wine sauce

Dessert

Deconstructed tiramisu

Coffee and tea

