



**\$55 Set Menu – 2 course**

**\$65 Set Menu – 3 course**

**TO START**

Warm spiced roasted nuts

or

House marinated olives, garlic, chilli, rosemary

**ENTRÉE – SELECT 3**

Charcuterie tasting plate, pickles, chutney, croutes

Chicken liver parfait, spiced tomato chutney, pickles, croutes

Baked eggplant, mozzarella, basil, balsamic vinaigrette

Squid, chilli, garlic, lime dressing, squid ink mayo

Cuttlefish, peperonata, squid ink dressing

Grilled prawns, romesco, bay leaf butter

Chicken & chorizo hearty bean cassoulet, herb crumb

Moroccan lamb skewers, dukkah, minted yoghurt

**MAIN – SELECT 2**

Gnocchi, peas, pine nuts, goat's cheese, lemon oil

Gnocchi, wild mushroom ragout, grana padano

Salmon fillet, ginger quinoa, bok choy, soy caramel

Barramundi fillet (baked in a bag), white wine, mushroom, thyme, braised greens

Roasted chicken breast, corn puree, tomato, basil, kale

Braised beef cheek, parsnip, broccolini, herb oil

Roast pork belly, celeriac, apple, walnut & maple glaze

16 hr slow cooked lamb shoulder, brussel sprouts, carrot purée, rosemary

Roasted lamb rump, cauliflower, lentils, salsa verde

Cauliflower 3 ways, gratin, pickled, crumbed, date puree

**SIDES – SELECT 2**

Green beans, almonds, sherry butter

Roasted japanese pumpkin, horseradish cream

Mixed leaf salad, tomato, cucumber, onion, olives, french dressing (c/p)

Wild rocket, grana padano, verjus dressing

Crispy chats, garlic, chilli, rosemary, garlic aioli

Hand cut fries, rosemary salt

**DESSERT**

Chef's platter of desserts