



Four Course \$75 Set Menu Dinner

Chickpea flour dusted calamari, roquette, lemon and aioli

Field mushroom and cèpes risotto with crisp pancetta

Seared Scallops, pickled mango, macadamia nut leaf salad, mint, burnt lime dressing

Char-grilled marinated lamb fillet, preserved lemon, prune, pine nut salad
vine tomato pesto bruschetta

Market Fish

Panko crusted chicken breast, tomato fondue, grana padano, prosciutto, warm
Mediterranean vegetable salad, pesto

Pork duo - free range pork belly, beetroot balsamic glaze, char grilled pork loin,
feta gratin, olive tapenade, crackling

Char-grilled eye fillet, potato rosti, prawn tomato salsa, prawn butter

w. asparagus, new potatoes, mixed leaf salad

Lemon curd crème brulee

Sticky date pudding with fresh cream and caramel sauce

Vanilla bean pannacotta, macadamia nut toffee, verjus glaze

Cheese selection with grapes and honeycomb

Espresso