



## Three Course \$65 Set Menu Dinner

---

Field mushroom and cèpes risotto with confit chicken

Chickpea flour dusted calamari, roquette, lemon and aioli

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

---

Char grilled big eye tuna on a corn cake, squid tomato cashew salad, candied lime dressing

Pork duo - free range pork belly, beetroot balsamic glaze, and 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

Valrhona chocolate tart, strawberry spider, fruit salad

Espresso