



The Set Menu is only available for groups of between Ten and Twenty Persons.

Twenty plus persons require selection in advance with alternate drop.

ENTREE'

Salt & pepper calamari served with red witlof and chilli, coriander lime sauce **GF**

Tempura zucchini flowers stuffed with goats curd served with sweet corn puree and crispy pancetta

Vol-au-vent with caramelised onion buffalo mozzarella; roasted cherry tomatoes and pine nut pesto

MAIN

Seafood risotto - chopped prawns and salmon roe with sliced scallop carpaccio

June Lamb Backstrap sautéed with cherry tomatoes, spinach, finished with de cabernet sauvignon vinegar and mushrooms

Humpty Doo Barramundi with shaved fennel watercress and citrus salad **GF**

DESSERTS

Strawberries & mascarpone milfóy with a sticky honey vanilla balsamic reduction

Traditional flambé bomb Alaska with mixed berry coconut filling finished with fruit gazpacho

Honeycomb cheese cake and vanilla bean ice-cream

Two course \$58 per person

Three course \$65 per person

GF =Gluten Free

Corkage \$6.00 per bottle

10% Surcharge on Public Holidays

Salt & Pepper on request

Cakeage \$3 per person

Prices shown may be subject to change without notice

Prices effective as of February 16, 2010