Chef's Menu

3 Course Set Menu - $60 per person
2 Course Set Menu - $50 per person
Add a glass of house wine - $7 per person

Entree

Mac & Cheese Croquets
Salad, garlic aioli (V, D)

Wasabi Prawns
Wasabi mayo, mango, chilli jam (S)

Pan Seared Scallops
Cauliflower puree, apple herb salad (S, D, GF)

Mains

Crispy Skin Salmon
Kale, mushroom, tomatoes, beans, fricassee and parsley potato lemon hollandaise (S, D, GF)

Handmade Linguini
Tossed with prawn cutlets, smoked chorizo, garlic, chilli, onion, white wine, tomato, herbs, parmesan flakes (S, P, D)

300 grams Black Angus Scotch Fillet
Whipped royal blue mash, green beans, peppercorn jus (GF)

Desserts

Caramelised Lemon Tart
Fruit of the forest sorbet, coulis, crumble (D, E)

Chocolate Fondant
Vanilla gelato, coulis, chocolate sauce, nuts (D, N, E)

Choose one item from each course

Please note all guests dining on the table must choose from the Chef's Menu

V - vegetarian | VE - vegan | E - contains eggs | D - contain dairy
N - contains nuts | S - contains seafood | P - contains peanuts
GF - gluten free | GFA - gluten free available