



# SET MENU

---

2 course \$58  
(select entree & main or main & dessert for your group)  
3 course \$70

## *Entrees*

Salmon Ceviche - Served Japanese style salmon ceviche, salmon roe, avocado, konbu & crispy rice wafer

Buffalo wings - Hot sauce, carrot, celery & blue cheese ranch sauce GF

Halloumi - Honey and black sesame seeds V GF

## *Mains*

300gm Rump Steak - With basting, creamy potato bake & rocket, pear & parmesan salad GF

Pan fried Cone Bay barramundi - Creamy potato bake, seasonal greens & lemon butter sauce GF

Ricotta Gnocchi - House made ricotta gnocchi with a roast pumpkin sauce topped with goats cheese mousse, pinenuts & pecorino V

## *Desserts*

Sticky date pudding - Butterscotch sauce, vanilla bean ice cream, walnut praline, honeycomb & raspberry crunch, chantilly cream, seasonal berries

Lime cheesecake - Vanilla bean ice cream, raspberry coulis, fresh berries & hazelnut crumb

Vanilla Bean Panna Cotta - Served with raspberry coulis, Persian floss & fresh raspberries GF

