

3 Course Set Menu

Please select one item from each course, Side dish is included

*Upgrade your main to a Lobster Mornay for an extra \$60

Entree

Chorizo & Cheese Croquettes

with spicy mayo

Grilled Halloumi

with rocket leaves, marinated baby figs & pine nuts (GF, V)

Salt & Pepper Calamari fillets

with rocket leaves, chilli, lime & herb mayo (DF)

Grilled Tiger Prawns

with garlic, chilli & parsley (GF, DF)

Main Course

Thai style mixed seafood curry

with a side of steamed Jasmine rice (DF)

Grilled Barramundi fillet

with a side of Salsa Verde (GF, DF)

250g Black Angus New York cut Sirloin

Grass fed, MSA2+

300g Black Angus Scotch fillet

Grain fed, MSA2+

Sides

Super Crunchy Chips

Mixed leaf salad

Desserts

Opera

Coffee soaked jaconde biscuit, choc ganache & rich choc glaze

Praline Gourmandise

Chocolate brownie biscuit, hazelnut choc glaze & hazelnut mousseline

Lemon Meringue Tart

Lemon cream & soft gooey meringue

Please advise of any dietary requirements*