Upgrade your bubbles on arrival to a cocktail for \$6
2 courses choose an entrée and main or main & dessert, side dish is included
add an additional course to your set menu for just \$10

Entree

Beef 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

Mango Panna Cotta (GF)

Served with mango coulis

Citrus Tart

Home-made lemon lime tart with vanilla gelato

Dark Chocolate Tart

70% Dark chocolate, Armagnac, biscoff gelato

Please advise of any dietary requirements*