

# 3 Course Set Menu

Please select an entrée and main & dessert, Side dish is included

*Complimentary glass of bubbles on arrival*

## Entree

### Beef Empanadas

*Folded pastry, ground beef, side of roasted capsicum salsa*

### 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

### Baked Salmon

*Marinated in coconut cream & chilli jam, baked in a banana leaf, served w broccolini*

### Grilled Barramundi fillet

*Confit potato, radish & fennel, mild cashew & chipotle salsa (GF, DF)*

### 250g Black Angus New York cut Sirloin

*Grass fed, MSA2+*

### 200g Black Angus Eye fillet

*Grass fed, MSA2+*

## Sides

### Super Crunchy Chips

### Mixed leaf salad

## Desserts

### Mango Panna Cotta (GF)

*Served with mango coulis*

### Dark Chocolate Tart

*70% Dark chocolate, Armagnac, biscoff gelato*

Please advise of any dietary requirements\* | Vegetarian options available on request