



Winter 2010 Set Menu

MIDWEEK FUNCTIONS - \$29.00 PER PERSON

STATER

Share platters of house made dips and toasted Turkish bread

MAINS

choose one of the following

WILD BOAR PIE - slow roasted in our award winning "Razorback" barley wine with lescure mash and mushy peas

THAI BEEF SALAD - warms salad of beef, red peppers, bean shoots, crispy noodles, shallots with palm sugar dressing

TART (V) - warm leek, mustard and gruyere cheese tart with a tomato basil salad and parmesan biscuit

BARRAMUNDI WINGS - oven roasted on the bone with hand cut chips, seasonal salad and a Feral White and lemon myrtle aioli

GOAT CURRY - Moroccan spiced with bok choy, riatta and steamed rice

ADD DESSERT - \$10.00 PER PERSON

STICKY DATE PUDDING - with double cream and ice cream

BRULEE - chef brulee of the day

ADD TEA/COFFEE - \$4.00 PER PERSON

Minimum 5 days notice and advance payment required.

Available Monday - Friday from 11am.

Please note: in the interest of patron safety all food must be consumed on premises / No split billing
15% Surcharge will be applied to all food on public holidays.

