



# Winter 2010 Set Menu

**TWO COURSE - \$ 45.00 PER PERSON**

## **STATER - SHARE PLATTER**

ARANCINI - filled with pumpkin, lemon and barrel aged feta

LAMB - Salsa of lamb, dill and avocado on pumpkin and potato hash browns

Trio of house made dips with Turkish bread

## **MAINS**

*choose one of the following*

STEAK - Grain fed 300g aged sirloin char-grilled with fritz and green peppercorn sauce

OCEAN CATCH - grilled barramundi fillet on bbq corn polenta with chorizo wrapped beans and shell fish beurre blanc

DUCK - Half duck served with crisp vegetables, mandarin pancakes and hoisin sauce

PASTA - Pappardelle with veal and mushroom ragout, spinach and parmesan

Minimum 5 days notice and advance payment required

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.

