



Winter 2010 Set Menu

THREE COURSE - \$56.00 PER PERSON

ENTRÉE

choose one of the following

SARDINES - marinated fremantle sardines on warm Turkish bread and aoili

ARANCINI (V) - Filled with pumpkin, lemon and barrel aged feta

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

MAINS

choose one of the following

CHAR-GRILLED SIRLOIN - grain fed 300g aged sirloin with fritz and green peppercorn sauce

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

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

CHICKEN - oven roasted corn fed breast stuffed with orange, date yoghurt ratatouille and onion jam

DESSERT

choose one of the following

STICKY DATE PUDDING - with double cream and ice cream

BRULEE - chef brulee of the day

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.

