

SET MENUS FOR GROUP DINING

OPTION 1

3 COURSE | \$50.90

ENTRÉE | MAIN COURSE | DESSERT

served alternatively

• ENTRÉES •

king prawn w cucumber, avocado & paw paw tian w port wine syrup

barbecue chinese duck rice paper rolls w soy sweet chilli dressing

• MAINS •

sage & onion stuffed chicken roulade

w chat potato, broccolini & beetroot jam

tasmanian salmon

w vegetable ribbons, potato, tomato & cucumber salsa

• DESSERT •

mango cheesecake w vanilla anglaise & summer berries

lemon meringue tart w ice cream & raspberry coulis

OPTION 2

3 COURSE | \$60.90

ENTRÉE | MAIN COURSE | DESSERT

served alternatively

· ENTRÉES ·

twice cooked pork belly w asian sesame slaw

beetroot cured salmon w wakame, pickled cucumber & roe

· MAINS ·

pan roasted barramundi

w crispy pancetta, kipfler potato, roast tomato & chimichurri

grass fed eye fillet medallions

w potato dauphinoise, asparagus, field mushroom & red wine jus

· DESSERT ·

lemon meringue tart w ice cream & raspberry coulis

fudge brownie w chocolate sauce & berries