

## Set Menu

### 3 COURSE – SUMMER MENU ENTRÉE, MAIN & DESSERT @ \$75.00pp

Price valid 1 October 2018 – 30 September 2019  
For parties of 10 persons and over  
Final numbers charged to be confirmed 72 hours prior, please  
Menu subject to seasonal changes | Inclusive GST

House Loaf, Selection of Butters

### Entrée

Market Soup of the Day

Or

Duck Liver Brûlée, Orcona Chilli & Apple Chutney,  
Whiskey Caramel, Truffle Brioche Toast

Or

Seared Prawns, Spiced Potato Croquettes, Spinach & Caraway Puree,  
Candied Peanut, Tomato & Cucumber Salsa

### Main Course

Seared Market Fish, Potato Tartare, Rainbow Chard,  
Salsa Verde, Confit Cherry Tomatoes

Or

Medium Rare Charred Eye Fillet, Herbed Gnocchi,  
Parmesan & Horseradish Crème, Garden Peas,  
Honey Cumin Parsnips

Or

Sunday Roast Chicken Supreme, Orange & Cranberry Stuffing,  
Roasted Carrots, Yorkshire Pudding, Chicken Jus

Served with Seasonal Vegetables

Vegetarian option on request

### Dessert

Eggnog Crème Brûlée Spiced Cranberry Compote,  
Nutmeg Tuile, Mandarin Gel

Or

Mission Tiramisu – Sponge, Brandy, Espresso,  
Mascarpone, Mocha Sorbet, Espresso Anglaise

Or

Eton Mission Mess – Orange Meringue, Raspberry Liqueur,  
Orange Blossom Cream, Berry Jam, Mission Rosé Jelly

Filter Coffee @ \$3.00pp additional

Espresso @ \$4.50 pp additional

