

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

Brûléed Duck Liver Parfait, 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,
Confit Cherry Tomatoes, Salsa Verde

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

Pina Colada Crème Brûlée, Coconut Brandy Snap,
Pineapple & Pink Peppercorn

Or

Chocolate & Cardamom Pannacotta, Coffee Sorbet, Coffee
Mascarpone, Espresso Anglaise, Chocolate & Cardamom Brioche

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

