

## Set Menu

### 3 COURSE – AUTUMN 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

Seared Prawns, Crayfish & Coffee Velouté, Charred Cauliflower,  
Confit Potato, Chorizo ★

Or

Chicken & Black Pudding Terrine, Garden Picalilli, Thyme Crackers

### Main Course

Miso & Yoghurt Cured Salmon, Salt Baked Celeriac, Soy Braised  
Leek & Silverbeet, Rocket & Parmesan ★

Or

Medium Rare Charred Eye Fillet, Smoked Potato Cake,  
Eggplant Aioli, Braised Cabbage, Mustard Cream, Port Jus

Or

Chicken Supreme, Black Garlic Mousse, Confit Mushroom,  
Sous Vide Leek, Broad Beans ★

Served with Seasonal Vegetables

### Dessert

Cardamom & Vanilla Crème Brûlée, Matcha Anglaise,  
Orange Compote, Sesame Cracker ★

Or

Frozen Mars Bar, Chocolate Brownie, Nougat, Salted Caramel,  
Chocolate Pearls

Or

Strawberries & Cream Panacotta, Pistachio Granola, Champagne Jelly

Filter Coffee @ \$3.00pp additional

Espresso @ \$4.50 pp additional

*Gluten Free ★ Dairy Free +*

*Vegetarian & Vegan options on request*

*It may be possible to substitute elements in dishes to accommodate dietaries, please ask*

