

SET MENU

THREE COURSE – SPRING MENU ENTRÉE, MAIN & DESSERT @ \$75.00PP

Price valid 1 October 2018 – 30 September 2019 (19/20 \$76.00pp)
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

Gratin Scallops, Mushroom Duxelle,
Pernod & Parmesan Cream *

Or

Foie Gras Parfait, Apple Brandy Jelly,
Toasted Brioche, Mustard Pickled Vegetables

MAIN COURSE

Market Fish, Clams, Prawns, Saffron Bouillabaisse,
Assiette of Fennel *+

Or

Medium Rare Soy & Vinegar Marinated Beef Eye Fillet, Tongue
& Cheek Croquette, Ravigote Sauce, Beetroot & Chard Salad

Or

French Onion & Gruyère stuffed Chicken Breast,
Sweet Potato Boulangère, Vichyssoise *

Served with Seasonal Vegetables

DESSERT

Salted Caramel Crème Brûlée, Honey & Milk Gel, Vanilla Tuile

Or

Blue Cheese & Walnut Cheesecake, Prune & Tea Jelly, Late Harvest

Or

70% Dark Chocolate Délice, Rum Crème Fraîche,
Chocolate Cracker *

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 or omit elements in dishes to accommodate dietaries, please ask

