



BAR + RESTAURANT

SET MENU

Choose 2 from each course to be served alternately
2 Courses \$45 or 3 Courses \$55

Entrees

Grilled Chicken Salad

pecans, feta, Spanish onion, grapes & raspberry dressing

Slow Cooked Pork Belly with Salt & Pepper Calamari

house smoked tomato chutney

Bruschetta of Buffalo Mozzarella

with semi-dried tomato, roast capsicum, aged balsamic & petite herbs (V)

Tempura Banana Prawns

with asparagus & watercress salad & saffron aioli

Mains

Organic Breast of Chicken

with grilled king oyster mushroom, green beans, chorizo sausage, sauce remesco & sweet potato

Seared Barramundi Fillet

with a warm green bean & mushroom salad, hazelnut Béarnaise & kipfler potato (GF)

Angus Beef Tenderloin

with kipfler potato, asparagus, king oyster mushrooms & red wine jus (GF)

Spiced Tomato Fettuccine Pasta

with brocolini, mushrooms, tomato & garlic parmesan cream (V)

Dessert

Tiramisu

with tia maria & anglaise

White Chocolate & Vanilla Brullé

with pistachio biscotti

Rich Chocolate & Orange Torte

with lemon thyme biscuit & hazelnut parfait

Pecan Pie

with vanilla ice-cream