

Sample Set Menu

Please Note: Set menus are seasonal and change frequently.

Entrée - Select 3 choices (below) to offer your guests on the day

Twice-baked goat's cheese soufflé
Prosciutto, grilled peach, rocket and balsamic glaze
Smoked salmon, celeriac remoulade, salmon roe and chervil
Sydney rock oysters (6), freshly shucked
Roast pumpkin tart, ricotta, spinach and pine nuts
Buffalo mozzarella, heirloom tomatoes, olives petals and pesto

Main-Select 3 choices (below) to offer your guests on the day

Roast pork belly, braised fennel, apples and rosemary jus
Hiramasu kingfish, pepperonata, capers and kipfler potato
Eye fillet (220g), green beans, hand cut chips and béarnaise sauce
Pan-fried snapper with asparagus and bug meat salad
Kangaroo rump, glazed eschallots, spinach and red wine jus
Roast spatchcock, braised red cabbage, speck and carrots
Zucchini, lemon and pea risotto

Side - Select 2 choices to offer your guests on the day

Hand-cut chips
Mash
Steamed Greens
Mushrooms
Garden Salad

Dessert Select 3 choices to offer your guests on the day

Lemon tart, strawberries and hazelnut praline
Caramel parfait, candied orange and shaved chocolate
Pear and plum compote with double cream and mint
White chocolate cheese cake
Brie D'Affinois with lavoche bread

\$45 2 Courses choice of 3 mains, 3 desserts, 2 sides & with coffee and tea

\$45 2 Courses choice of 3 entrees, 3 mains & 2 sides with coffee & tea

\$60 3 Courses choice of 3 entrees, 3 mains, 3 desserts & 3 sides with coffee & tea

Please note: We are happy to discuss any menu requests;
Please call us on 9251 1255 if you would like menu alternatives.