



THREE COURSE SET MENU

(Guest to order one from each course on the day)

\$78 PP

Complimentary Garlic bread to start

Entrée

Porcini mushroom arancini, parsley mayonnaise, parmesan (V)

Hummus, grilled wagyu rump cap, pine nut, flatbread (DF)

La stella burrata, marinated tomato, grilled bread (V)

Calamari, hot and numbing salt, shallots, umami mayonnaise (DF)

Poached king prawns, marie rose, butter lettuce (DF) (GF)

Main

Barramundi fillet glazed eggplant, roast tomato vinaigrette (DF) (GF)

Chicken schnitzel, parmesan & panko crumbed, fries, rocket aioli

Mediterranean plate - Lamb souvlaki, grilled haloumi, Greek salad, tzatziki and toasted pita bread

Steak frites, 220g scotch fillet, fries, eschalot sauce CDP butter

Strozzapreti, zucchini, stracciatella, pistachio pesto (V)

Dessert

Vanilla crème brulee, macadamia crumble, pistachio ice cream (V) (GF)

Self-saucing chocolate fondant vanilla ice cream (V)

Sticky date pudding butterscotch sauce & vanilla ice cream (V)

(V) Vegetarian

(GF) Gluten Free

(DF) Dairy Free