



SET MENU – GROUPS OF 10 & ABOVE

Mezze & Main	\$39 pp
Main & Dessert	\$45 pp
Entrée & Main	\$49 pp
Entrée, Main & Dessert	\$59 pp
Add on 'Mezze' platters to any above set menu	\$ 8 pp
Add on 'Mediterranean antipasto' platters to any above set menu	\$12 pp
Add on 'Seafood antipasto' platters to any above set menu	\$16 pp

Mezze board

A selection of housemade dips, assorted breads & marinated olives

Mediterranean antipasto board

Chef selection of of housemade delicacies

Seafood antipasto board

Chef's array of cold & hot seafood, cured salmon & condiments

Entrée

Calamari tossed in peppered spices w sweet rocket, radish & aioli

Wild mushroom arancini w aioli

Crispy polenta w cauliflower puree & truffled pecorino

Cured hiramasa kingfish w cucumber, apple, miso & seeds

Mains

Eye fillet steak 250g grass fed, black angus served medium w mash potato & jus

Pork cutlet w miso & honey, buttered green beans, green leaf & peanut dressing

Chicken 'spatchcocked' w ratatouille, pearl cous cous, soft herbs & jus

Mushroom gnocchi w mushroom ragu, caramelised shallot & truffled pecorino

Local snapper fillet w kipler potato & a lemon, fennel & caper butter

Desserts

Lemon tart w fior di latte ice cream

White chocolate brulee w biscuit crumb & seasonal fruit

Sticky date pudding butterscotch sauce w vanilla bean ice cream

Chocolate 'jaffa' dome chocolate mousse, orange chocolate, honeycomb & ganache

Kids Menu

Kids Meal 2 course	Main – choice of battered fish, chicken nuggets or ham & cheese toasted focaccia all served w chips	
	Dessert – vanilla ice cream with or without chocolate topping	\$15 pp
Kids Meal 3 course	Add on entrée of linguine bolognaise	\$25 pp

*Menu options subject to change seasonally