

two course set menu \$54pp

(Choice of Entrees and Mains)

choice of entrees

half dozen natural sydney rock oysters GF LF (PORT STEPHENS)
with eschalot vinaigrette

smoked salmon roulade & prawns GF
filled with cream cheese & asparagus spears, topped with fresh prawns & baby herbs

salt & pepper squid GF LF
deep fried squid served with spicy tomato, olive, caper sauce & rocket leaves

twice cooked pork belly GF
served with spiced tomato relish, grilled spanish onions & pickled fennel

beetroot & goats cheese salad V GF
roasted beetroot, goats cheese, candied walnuts, mesclun leaves & balsamic vinaigrette

choice of mains

barramundi fillet GF LF (NORTHERN TERRITORY)
grilled, served with white bean puree skordalia, grilled marinated zucchini salad, oregano & red wine vinaigrette

crispy skin salmon fillet GF (TASMANIA)
grilled, served with sauteed chat potatoes, greens, sicilian caponata & roasted tomato sauce (cooked medium)

220g beef eye fillet GF
served with creamed leeks, potato gratin, roasted baby onions, green beans & shiraz jus (cooked medium)

traditional greek lamb LF
braised lamb shoulder served with crushed potatoes, greens & tomato cinnamon sauce

rigatoni pasta V
with rustic tomato sauce, greens, buffalo mozzarella & basil pesto

Set Menu voids any discount offer to entire table.

All prices include GST.

10% surcharge applies on Sundays & Public Holidays

main & dessert set menu \$48pp

(Choice of Mains and Desserts)

choice of mains

barramundi fillet GF LF (NORTHERN TERRITORY)

grilled, served with white bean puree skordalia, grilled marinated zucchini salad, oregano & red wine vinaigrette

crispy skin salmon fillet GF (TASMANIA)

grilled, served with sauteed chat potatoes, greens, sicilian caponata & roasted tomato sauce (cooked medium)

220g beef eye fillet GF

served with creamed leeks, potato gratin, roasted baby onions, green beans & shiraz jus (cooked medium)

traditional greek lamb LF

braised lamb shoulder served with crushed potatoes, greens & tomato cinnamon sauce

rigatoni pasta V

with rustic tomato sauce, greens, buffalo mozzarella & basil pesto

choice of desserts

mango panna cotta GF

served with coconut sorbet

citrus tart

with orange compote & cream

individual pavlova GF

with seasonal fruit salad, cream, passionfruit & berry coulis

toblerone pate GF

served with caramel sauce, hokey pokey ice cream & crushed peanuts

sticky date pudding

with candied walnuts & butterscotch sauce & vanilla bean icecream

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