



SAMPLE MENU – MAY CHANGE SLIGHTLY DUE TO SEASOANLITY

OPTION 1

2 COURSES INCLUDING SIDES TO SHARE (Entrée & Main) - \$70pp or

3 COURSES FOR \$78pp

TO SHARE

House toasted bread w Lot 8 olive oil, balsamic reduction

TO START

Beef carpaccio. black truffle. cherry. tomato, Parmigiano Reggiano, nut praline, EVOO

Pulled pork & duck croquettes, sriracha mayo, cherry, cos lettuce, herbs, hazelnut

Chargrilled chilli & lime tiger prawns, garlic aioli, iceberg lettuce, lemon (x5)

MAIN

Chilli & lime grilled chicken, cauliflower puree, remoulade slaw, cranberries, green leaves

Medium rare beef sirloin, twice cooked hand cut chips, garlic & herb butter, red wine jus

Spiced tempura cauliflower, romesco, fennel & orange salad, toasted almonds, rocket

SIDES TO SHARE FOR THE TABLE

Twice cooked hand cut chips w truffle mayo

Seasonal vegetables

Roasted Parkvale mushrooms, balsamic, shallots

ADD A DESSERT

Affogato, vanilla bean ice cream, espresso coffee, Amaretto

Dark chocolate & salted caramel tart, Chantilly cream, vanilla bean ice cream



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OPTION 2

3 COURSES - \$60PP

TO START

Chargrilled tiger prawns, lemon aioli, herbs

MAIN

Chilli & lime grilled chicken, cauliflower puree, remoulade slaw, cranberries, green leaves
6 hour braised beef cheek, remoulade slaw, parsnip puree, beetroot, hazelnuts crumb
Roasted beetroot salad, pumpkin puree, candied walnuts, tomatoes, balsamic, feta

ADD SIDES

Twice cooked hand cut chips w truffle mayo	10
Seasonal veges	10
Roasted Parkvale mushrooms, balsamic, shallots	10

DESSERT

Chocolate terrine, salted caramel, caramel cream, vanilla bean ice cream, peanuts



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OPTION 3

SHARED STYLE - \$55PP

TO START

Shared platted: House toasted breads & olive oil, cured meats, croquettes, pork rilette, salmon mousse, olives, coconut prawns

SHARED MAIN

6 hour braised beef cheek, citrus & herb Israeli couscous, tomatoes, goats cheese crumb
&
Chargrilled chicken, green seasonal vegetables, cranberries, hazelnut

Includes sides to share down the table

DESSERT

Deconstructed pavlova 'our way'



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OPTION 4

TASTING MENU – TRUST THE CHEF – 5 COURSES - \$85PP

Beef carpaccio. black truffle. cherry. tomato, Parmigiano Reggiano, nut praline

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Chilled coconut prawns, basil, mango, freeze dried mandarins, caramelised nuts, herbs

*

Chilli & lime chargrilled chicken, cauliflower puree, cranberries, greens

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Medium rare beef fillet, bacon croquettes, watercress, pumpkin, truffle, mushroom

*

Chefs selection of cheeses w accompaniment's



SAMPLE MENU – MAY CHANGE SLIGHTLY DUE TO SEASOANLITY

OPTION 5

SET 3 COURSES - \$45PP

TO START

Beef carpaccio, black truffle mayo, cherry, tomato, Parmigiano Reggiano, nut praline, EVOO

MAIN

Chilli & lime grilled chicken, cauliflower puree, remoulade slaw, cranberries, green leaves

ADD SIDES

Twice cooked hand cut chips <u>OR</u> shoestring fries w truffle mayo	10
Baby cos salad, pear, blue cheese, walnuts, palm sugar dressing	10
Roasted Parkvale mushrooms, balsamic, shallots	12

TO FINISH & SHARE

Chefs selection of cheeses w accompaniment's



SAMPLE MENU – MAY CHANGE SLIGHTLY DUE TO SEASOANLITY

OPTION 6

GOURMET BURGERS - \$20PP OR \$29PP

All served with twice cooked hand cut chips 20
Add tomato sauce or house made aioli - 50c

with a Peroni on tap or a glass of Palliser Chardonnay Or Palliser Pinot Noir 29

Crispy fried market fish, lemon mayo, lettuce, onion, tomato

Grilled 100% beef patty, bacon aioli, lettuce, cheddar, beetroot, pickles

Roasted Portobello mushrooms, beetroot relish, cheddar, onion, lettuce

Slow roasted sticky beef cheek, celeriac slaw, truffle mayo, lettuce

Chargrilled chicken, streaky bacon, lettuce, onion, BBQ sauce