



SAMPLE MENU - MAY CHANGE SLIGHTLY DUE TO SEASOANLITY

OPTION 1

3 COURSES - \$69PP

TO START

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

MAIN

6 hour braised beef cheek, remoulade slaw, parsnip puree, beetroot, hazelnuts crumb

Chilli & lime chicken, green seasonal vegetables, cranberries, hazelnut

House made pasta, Parkvale mushroom ragu, garlic, shallots, parmesan, Lot 8 olive oil

ADD SIDES

Twice cooked hand cut chips w truffle mayo	10
Green leaf salad	10
Roasted Parkvale mushrooms, balsamic, shallots	10

DESSERT

Affogato, vanilla bean ice cream, espresso coffee, Amaretto

pinocchio

RESTAURANT & BAR

SAMPLE MENU - MAY CHANGE SLIGHTLY DUE TO SEASOANLITY

'Shared Style'

OPTION 2

Select 4 canapes, 2 Main Meats, 3 Sides + Dessert

\$65pp

Or

Select 6 canapes

\$78pp

CANAPES ON ARRIVAL

Grilled market fish sliders, lemon mayo, iceberg lettuce

Seared beef filled, croute, beetroot relish

Slow roasted pork belly, apple, kimchi

Green lip mussel fritter, lemon mayo

Buttermilk fried chicken, sriracha mayo

House smoked salmon blini, tartare, beetroot relish

Chargrilled prawns w aioli

MAINS

BBQ whole scotch fillet w house made garlic & herb butter

Slow roasted lamb shoulder, salsa Verde, tomatoes, pickled red onion

Marinated & chargrilled chicken, pineapple salsa, cranberries

SIDES

Mediterranean Israeli cous cous, lemon dressing

House made remoulade slaw

Simple green salad, citrus vinaigrette, baby tomatoes

Roasted Jersey bennies, garlic, thyme, lemon

DESSERT

Chocolate & salted caramel tart w Chantilly cream

pinocchio

RESTAURANT & BAR

SAMPLE MENU – MAY CHANGE SLIGHTLY DUE TO SEASOANLITY

'Set Menu'

OPTION 3

2 courses including sides \$70pp

3 courses including sides \$85pp

Add 4 canapes on arrival \$18pp

ENTRÉE

Chargrilled chilli & lime tiger prawns, lemon mayo, micro herbs

Smoked fish cakes, house made tartare, baby cos lettuce, lemon, baby herbs

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

MAIN

Pan roasted market fish, herbed baby potatoes, pinenut, tomato & coriander salsa, green beans, lemon, basil, baby herbs

Heirloom tomato & caramelised onion tart, goats' cheese, candied walnuts, basil mayo, green leaf salad, balsamic reduction, EVOO

SIDES TO SHARE

Simple green salad, citrus vinaigrette, baby tomatoes

Twice cooked chips, aioli

DESSERT

Vanilla bean pannacotta, raspberry jelly, candied pistachios, freeze dried berries

Affogato, vanilla bean ice cream, coffee shot, Amaretto liqueur

Salted Caramel & Chocolate Tart, Chantilly cream, vanilla bean ice cream



SAMPLE MENU - MAY CHANGE SLIGHTLY DUE TO SEASOANLITY

OPTION 4

SHARED STYLE - \$60PP

TO START

Shared platted: House toasted breads & olive oil, cured meats, croquettes, beef tataki, crispy fish, olives, grilled mushrooms, cauliflower & green leaf salad, tomatoes

SHARED MAIN

6 hour braised beef cheek, remoulade slaw, parsnip puree, cherry, hazelnuts crumb

&

Chargrilled chilli & lime chicken, romesco, seasonal vegetables, cranberries, almonds

Includes sides to share down the table

DESSERT

Salted Caramel & Chocolate Tart, Chantilly cream, vanilla bean ice cream



SAMPLE MENU - MAY CHANGE SLIGHTLY DUE TO SEASOANLITY

OPTION 5

TASTING MENU - TRUST THE CHEF - 5 COURSES - \$100PP

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

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King prawn ceviche, coconut, chilli, lime, capsicum, onion, coriander, flat bread

*

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

*

Confit duck leg, parsnip purée, potato rosti, cherry, orange jus, cress -*signature main-*

*

Salted Caramel & Chocolate Tart, Chantilly cream, vanilla bean ice cream



SAMPLE MENU - MAY CHANGE SLIGHTLY DUE TO SEASOANLITY

OPTION 6

SET 3 COURSES - \$55PP

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 aioli	10
House greens, lemon vinaigrette, almonds	12
Roasted Parkvale mushrooms, balsamic, shallots	12

TO FINISH & SHARE

Salted Caramel & Chocolate Tart, Chantilly cream, vanilla bean ice cream



SAMPLE MENU - MAY CHANGE SLIGHTLY DUE TO SEASONALITY

OPTION 7

GOURMET BURGERS (Wednesday night only) - \$21PP OR \$29PP

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

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

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