

PLATED LUNCH & DINNER

TWO COURSE - \$66.50 PER PERSON
entree & main OR main & dessert

THREE COURSE - \$71.50 PER PERSON
entree, main & dessert

***ALTERNATE DROP - ADDITIONAL \$5.50 PER PERSON**

Entrée

Gin cured mackerel fillet, pickled radish, oyster puree, horseradish & micro-celery leaves (GF)
Confit of salmon, beetroot, green pea & fetta (GF)
Lemongrass & coconut poached chicken with vermicelli noodles, chilli & lime (GF, DF)
Beef carpaccio, endive leaves, baby cucumber & espresso cream (GF)
Ham hock, white bean, watercress & mint salad (GF)
Goats cheese, spinach & pine nut tortellini with brown butter & oregano crumb (V)

Main

Spinach & leek chicken breast, puy lentil & tarragon jus (GF)
Slow cooked balsamic short rib, creamed parsnip, baby onion & kale chips (GF)
Roasted free range chicken breast, sautéed sprouts & kipfler potato (GF)
Barramundi fillet, pancetta sage risotto, charred fennel & salsa verde (GF)
Moroccan lamb shoulder, smoked eggplant & pumpkin gratin (GF)
Portobello mushroom, spinach & brie pithivier with roasted baby vegetables (V)

Dessert

Hazelnut cake, white chocolate coffee mousse & hazelnut crunch
Coconut semifreddo, pineapple & lychee compote
Crème fraiche cheese cake with seasonal berries
Chocolate pear & caramel tart
Yuzu cremeux, vanilla mousse & lemon crumble

***Chef required - \$50 per hour**

***Service staff if required - \$45.50 per hour**