

Main

- seafood bouillabaisse with chorizo and dill risotto
- gremolata crumbed baby lamb cutlets with leek, bacon and gruyere cheese gratin
- slow cooked beef madras with crispy snake beans, saffron and cashew rice, naan bread
- succulent chicken pieces with braised cabbage, peas, crispy jamon and shiraz jus
- king Island eye fillet with caramelised shallot, thyme and potato bake, french beans, bordelaise sauce
- grilled ocean trout with hot and sour asian vegetables, fragrant coconut rice
- sicilian style chicken with wine, olives and capers with creamy polenta

Side

- roasted beetroot, asparagus, snow pea shoots, goat's cheese, chilli mandarin dressing
- cavalo nero, raddichio, caramelised quince, walnuts, blue cheese and port wine drizzle
- fennel, watercress, pear and chorizo with a lemon mustard seed dressing
- spinach, avocado, crispy jamon, mushrooms and garlic mustard dressing
- roasted winter vegetables with balsamic drizzle
- twice baked crispy potato chunks with rosemary served with lemon aioli

all meals are served with artisan breads/rolls, tea, coffee and tayst's sweet treat

\$48PP WITH A CHOICE OF 2 MAINS & 2 SIDES

\$56PP WITH A CHOICE OF 2 MAINS & 3 SIDES

\$76PP WITH A CHOICE OF 3 MAINS & 2 SIDES

\$84PP WITH A CHOICE OF 3 MAINS & 3 SIDES