



AUTUMN 2017 *SET MENU*

\$50 TWO COURSE \$60 THREE COURSES

SELECT TWO DISHES TO BE SERVED ALTERNATIVELY

BREADS

MIXED BREADS

ENTREES

HOME STYLE SOUP WITH CRUSTY BREAD

BUTTER POACHED CALAMARI, JAPANESE SE SEAWEED SALAD

STEAMED DUMPLINGS, DIPPING SAUCE

VEGETABLE ARANCHINI

TIGER PRAWNS, HIBACHI GRILLED, ROASTED GARLIC DRESSING

MAINS

300G HEREFORD RED BEEF, LOCAL, PASTURE FED, YEOVAL NSW WITH

SMOKED BACON AND WARM POTATO SALAD, CHIMICHURRI

WOOD FIRED LAMB FILLET, PASTURE FED, FREE RANGE, PEARL COUSCOUS, MINTED PEA PUREE, BEETROOT CHIPS

EXTRAORDINARY PORK, DUBBO'S FREE RANGE, PASTURE RAISED, ROSEMARY POTATO, PARSNIP PUREE, BROCCOLINI

CHICKEN SUPREME, GILGANDRA POULTRY NSW, TRUFFLE SALTED CORN, HEIRLOOM CARROTS, PARIS MASH

PAN BAKED FISH OF THE DAY, SYDNEY MARKETS, WITH

ORGANIC QUINOA PILAFF, DUKKAH SPICED AUTUMN VEG, POMEGRANATE

VEGETARIAN TASTING PLATE, WAKAME SALAD, DUKKAH HEIRLOOM VEGETABLES, QUINOA 7 KALE PILAFF.

DESSERTS

LIQUID CENTRE HAZELNUT CHOCOLATE PUDDING, ANGLAISE

APPLE 7 VANILLA BEAN CHEESE CAKE

EXOTIC FRUIT CREMEUX, COCONUT DACQUOISE

TEXTURED CHOCOLATE AND CARAMEL VERRINE

SET MENUS ARE AVAILABLE FOR GROUPS OF 20 OR MORE

PLEASE ADVISE WAIT STAFF OF ALLERGIES