

Set Course

2 course from
\$60

3 course from
\$70

Entree

Twice-cooked pork belly, caramelised
ginger and apple puree

Goats Cheese Tart with caramelised onion (v)

Prawn Cocktail

Yellow fin tuna rolled in wasabi and coriander with
tuna tartare

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Mains

Pan fried Salmon fillet with gratin potato and herb sauce

Chicken breast Saltimbocca with white wine sage sauce

Fennel and Leek Risotto with scallops (v)

Hopkins River fillet of beef with potato fondant and wild mushroom jus —

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The extras

Rocket and parmesan salad

Roasted chats with rosemary and garlic

The cleanser

Champagne Apple or Lemon Sorbet (\$5)

The sweetener



Chocolate Torte

Honeycomb and white chocolate semi freddo with
raspberry coulis

Summer berries with Chantilly cream and vanilla
sponge

Australian Cheddar with quince and lavosh