



SET DINNER MENU

ENTRÉE

Classic seafood chowder, avocado oil, herb butter, garlic ciabatta	\$18
Garlic and coriander prawn cutlets, mung bean slaw, oriental relish (gf)	\$18
Three mushroom risotto, Parmigiano Reggiano, cress salad (v/gf)	\$19
Lamb fillets, pepperonata, onion and blue cheese sauce, crispy chard	\$21

MAINS

Vegetarian tart, grilled haloumi, eggplant, tomato, wild rocket salad (v)	\$27
Chicken breast, butternut pumpkin puree, Savoy cabbage, smoked bacon	\$33
Beef eye fillet, mushroom and spinach cigarillo, potato puree, beetroot relish, and red wine jus	\$36
Coriander crusted lamb loin, gourmet crushed potatoes, olive tapenade, minted labne yogurt (gf)	\$36

DESSERTS

Warm chocolate pudding, Bergamot ice cream, kirsch soaked cherries	\$14.5
Passion fruit and white chocolate cheesecake, passion fruit sorbet	\$14.5
*Gourmet ice cream, Danish waffle cone - please ask your server for flavour options ** Ice cream is served with your choice of wild berry coulis, passion fruit syrup or chocolate ganache	\$12
Port Nicholson Cheese Traditional washed rind allows a sweet, slightly smoked aroma	\$16