



### 2019 Set Menu

3 courses, \$75

2 courses, \$65

#### **Entrée** *(please choose 2 for alternate drop)*

Tuna tartare, avocado, parsnip crisp, lime

Torched king ora salmon, yuzu aioli, cucumber

Game terrine, pear relish, charred flatbread

Fattoush Salad, heirloom tomatoes, radish, mint, sumac lemon oil, crispy pita

#### **Main** *(please choose 2 for alternate drop)*

Charred porterhouse, broccolini, romesco

Roasted free range chicken, tomato, chickpea, saffron

Snapper fillet, roasted cauliflower yoghurt, marinated zucchini, almond salad

Spanish wet rice with saffron and grilled vegetables (GF) (V)

#### **Sides** *(please choose 2)*

Mixed leaf, celery, buttermilk dressing (V)

Roasted kipfler potatoes (V)

Club Fries (V)

#### **Desserts** *(please choose 1)*

Spiced panna cotta, dulce de leche, chocolate ice cream, hazel nut

Caramelised white chocolate and gingerbread, lemon curd, meringue, rhubarb

Belgian chocolate and fig pudding, salted caramel ice cream