

Set Menu

2 COURSE @ PP

3 COURSE @ PP

Appetizer

Cauliflower and Fennel Soup with Carrot Crisps 

served with artisan bread and butter

Pan fried Garlic and Herbs Tiger Prawn

on garlic bloomer, watermelon and vodka shot

Confit of Duck Leg

with five spice gravy, roasted root vegetable

Nicoise Salad 

with egg, edamame beans, tender steam broccoli, organic quinoa

Main Course

Grilled Ribeye

served with triple cooked chips, cherry vine tomato, grilled mushroom, peppercorn sauce

Oven Roast Rump of Lamb

served with potato gratin, buttered green beans, rosemary and red wine jus

Pan Seared Breast of Chicken

served with roasted beetroot puree, honey roasted butternut squash, red wine and blueberry jus

Grilled Sea Bream

served with roasted mediterranean vegetable, lemon, parsley and capers dressing

Fresh Gnocchi 

served with tomato, mozzarella, basil and ratatouille vegetable

Dessert

Triple Chocolate Brownie

served with chocolate Ice cream

Layered Vanilla Pod and Mixed Berry Cheese Cake

served with fresh berries

Treacle Tart

served with vanilla ice cream and salted caramel sauce

Chocolate and Praline Cream Mousse

Slices of Fresh Fruit