



## Set Menus for 2018

### Set Menu 1

#### Available Lunch Only

##### Main Course

##### **Oven Roasted Chicken Breast (gf)**

Roast tomato and chorizo compote, sauce Lyonnaise

Or

##### **Barramundi (gf)**

Oven baked barramundi, broccoli slaw, sauce vierge

All Mains served with rosemary and sea salt roasted potatoes and seasonal vegetables

##### Dessert

##### **Lemon and Lime Brulee Tart (v)**

Chantilly Cream

The above menu \$39 per person

Optional: Add \$5 pp for a glass of bubbles on sit down

\*\* Vegetarian option available see separate page

\*Please advise us of any allergies or intolerances as our food may contain traces of nuts, gluten or seafood. 100% exclusion cannot be guaranteed

\* cannot be used in conjunction with any offers or discounts \* 1% Visa/MasterCard surcharge 2% American Express surcharge



## Vegetarian option for Set menu

(Please advise and confirm the number of vegetarian guests when making your booking)

### Entrée

**Roast Vegetable and Parmesan Tart**  
With roquette and walnuts

### Main Course

**Sweet Potato Gnocchi**  
Wild mushroom, tomato, Parmesan and cream

### Dessert

Choose from your Menu

Or

Fresh Fruit Plate

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