

two course set menu \$54pp

(Choice of Entree and Main)

choice of entree

half dozen natural sydney rock oysters GF LF (PORT STEPHENS)
with eschalot vinaigrette

house smoked ocean trout pate GF OPTION
cream cheese, gerkins, homemade pickled beetroot & radish with soy linseed toast

salt & pepper squid GF LF
chipotle aioli, corriander, mint salad, spiced chilli powder & lime

crispy pork belly GF LF
pineapple chutney, chili & coriander & seared pineapple

raw tri colour beetroot salad v
snow pea tendrils, smoked goats cheese & raspberry walnut vinaigrette

choice of main

barramundi fillet GF (NORTHERN TERRITORY)
grilled, eggplant, confit fennel, roasted baby onions, horseradish aioli & potato crisp

salmon fillet GF LF (TASMANIA)
grilled, leeks, pancetta, spinach, tomatoes, garlic with white wine steamed clams & gremolata (cooked medium)

220g beef eye fillet GF
creamy potato mash, swiss brown mushrooms, grilled asparagus, baby carrot, targon butter & jus (cooked medium)

traditional greek lamb
baked lamb & potatoes with lemon & oregano served with tomato beans

chicken kiev
stuffed with spinach & goats cheese, creamy polenta, kalamata & green olives, marinated roma tomato, caperberries & burnt lemon

pumpkin & goats cheese ravioli v
with roasted pumpkin, cherry tomatoes, spinach, brown butter, roasted walnuts & lemon

Set Menu voids any discount offer to entire table.

All prices include GST.

10% surcharge applies on Sundays & Public Holidays