

# 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

five spice squid GF LF  
baby coriander, cucumber salad, thai dressing & red capsicum aioli

sticky pork belly GF LF  
red wine braised, crispy vermicelli noodles & braised red cabbage

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, brussel sprouts, roasted baby onions, horseradish aioli & potato crisp

salmon fillet (TASMANIA)  
seared, served with pan fried prawn stuffed risotto cake, pea tendrils, radish salad, burnt orange vinaigrette & red capsicum coulis (cooked medium)

220g beef eye fillet GF  
portabello mushroom, fried buttermilk onion ring, baby turnip, potato puree, tomato & caper butter & jus (cooked medium)

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

spinach, feta & ricotta cheese ravioli v  
with roasted pumpkin, cherry tomatoes, spinach, brown butter, roasted pinenuts & lemon

Set Menu voids any discount offer to entire table.  
All prices include GST.  
10% surcharge applies on Sundays & Public Holidays