

# Set Menu 3

Date of Function

## ENTRÉE

Chilli-salt cuttlefish, wild rocket leaf salad, sesame dressing

OR

Duck liver pâté, pickled cranberries, toasted baguette

OR

Baked fig & hazelnut stuffed camembert, quince paste, rye toast

OR

Twice-baked goat's cheese soufflé, mixed leaf salad

## MAIN COURSES

Fresh fish of the day

OR

Braised rabbit fricassee, lemon & cracked pepper risotto, salad burnet

OR

Grain-fed 100 day aged rump steak, parsnip, pickled grapes, red onion jam, rocket pesto

OR

Spaghetti, prawns, chilli, hand-cut bacon, baby spinach, lemon

OR

Soy lime chicken breast, coconut risotto, steamed bok choy, chilli

OR

Pumpkin, chestnut & silverbeet fried rice, grilled haloumi cheese, honey, oregano

## DESSERTS

Baked bittersweet chocolate & pear pudding, hazelnut ice-cream, chocolate fondue

OR

Black sesame pavlova, lemon curd, pistachio ice-cream, yuzu

OR

THE Sticky-date pudding, hot butterscotch, ice-cream

OR

Mandarin & ginger crème brûlée

\$65.00 per person