

Set Menu #3

Date of Function

ENTRÉE

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

OR

Chicken liver pâté, port wine jelly, toasted sourdough, orange marmalade, cornichons

OR

Scallop & ginger dumplings, Sichuan pepper & chilli oil

OR

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

MAIN COURSE

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

OR

Fresh fish of the day

OR

Char-grilled grain-fed ribeye, parsnip, pickled grapes, red onion jam, rocket pesto

OR

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

OR

Herb & garlic crusted spring lamb rump, tarragon gnocchi, leek, pickled tomatoes

OR

Kale, ricotta & leek lasagne, baby carrots, fetta, mint, pomegranate molasses (v)

DESSERT

Apple tarte tatin, vanilla bean ice-cream

OR

Yoghurt & buttermilk panna cotta, citrus-baked rhubarb

OR

Sticky-date pudding, hot butterscotch, ice-cream

OR

Continental classic crème brûlée

\$70 per person