

# 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

Pork & cabbage dumplings, yellow split pea dahl

OR

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

### MAIN COURSE

Sticky beef short ribs, lemongrass & tamarind, soba noodle sesame salad, coriander

OR

Fresh fish of the day

OR

Char-grilled 100 day grain-fed ribeye, roasted pumpkin, fennel, farro, almond cream, sultanas, jus

OR

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

OR

Coq au vin-red wine braised chicken maryland, mushrooms, bacon, pappardelle pasta

OR

Pumpkin & chestnut fried wild rice, silverbeet, char-grilled haloumi, honey, oregano (v)

### DESSERT

Apple tarte tatin, vanilla bean ice-cream

OR

Poire belle Hélène (sweet wine poached pear), chocolate sauce, shortbread

OR

Sticky-date pudding, hot butterscotch, ice-cream

OR

Continental classic crème brûlée

\$70.00 per person