

# Set Menu #2

## Saturday, 30 March 2019

### ENTRÉE

Chicken liver pâté, toasted sourdough, pickled cranberries, cornichons

OR

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

OR

Chilli-salt cuttlefish, wild rocket leaf salad, sesame dressing (gf)

### MAIN COURSE

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

OR

Spaghetti, prawns, baby spinach, smoked bacon, chilli, lemon

OR

Braised beef cheek Bourguignon, pearl onions, soft white polenta, parmesan crisps (gf)

OR

Risotto aux fruits de mer, roast tomato & garlic, local prawns, fish, mussels (gf)

OR

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

### DESSERT

Warm Limoncello baba, candied citrus, vanilla bean ice-cream

OR

Sticky-date pudding, hot butterscotch, ice-cream

OR

Continental classic crème brûlée (gf)

\$60.00 per person