

Set Menu #1

Thursday, 4 July 2019

ENTRÉES TO SHARE

Warm bruschetta duo of seasonal tomatoes, sweet basil, sea salt / olive and sun-dried tomato tapenade (v)

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 veal osso bucco alla Milanese, saffron risotto, citrus gremolata (gf)

OR

Grilled lamb Greek salad, macadamia mint pesto, soft fetta, tomato, cucumber, olives (gf)

OR

Spiced lentil & eggplant moussaka, roasted Brussel sprouts, balsamic & cranberries (v, gf)

DESSERT

Sticky date pudding, hot butterscotch, ice-cream

OR

THE Continental classic crème brûlée (gf)

OR

Warm rhubarb & raspberry cobbler, vanilla bean ice-cream

\$50.00 per person