

Set Menu #2

Thursday, 4 July 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 veal osso bucco alla Milanese, saffron risotto, citrus gremolata (gf)

OR

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

OR

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

DESSERT

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

OR

Sticky-date pudding, hot butterscotch, ice-cream

OR

Continental classic crème brûlée (gf)

\$60.00 per person