

# Set Menu #3

Thursday, 4 July 2019

## ENTRÉE

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

OR

Chicken liver pâté, toasted sourdough, pickled cranberries, cornichons

OR

Scallop & ginger dumplings, Sichuan pepper & chilli oil

OR

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

## MAIN COURSE

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

OR

Fresh fish of the day - chef's selection

OR

Char-grilled black angus striploin, cannellini beans, silverbeet, tomato, garlic (gf)

OR

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

OR

Glazed beef short ribs, kipfler potato tartiflette, pickled onion, parsley sauce

OR

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

## DESSERT

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

OR

THE Apple tarte tatin, vanilla bean ice-cream

OR

Sticky-date pudding, hot butterscotch, ice-cream

OR

Continental classic crème brûlée (gf)

\$70.00 per person