

# Set Menu #3

## Date of Function

### ENTRÉE

Soup of the day w/ grilled Continental bread

OR

Chicken liver pâté, toasted sourdough, pickled cranberries, cornichons

OR

Scallop & ginger dumplings, Sichuan pepper & chilli oil

OR

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

OR

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

### MAIN COURSE

Fresh fish of the day - chef's selection

OR

Grain-fed striploin steak (350g), celeriac remoulade, French fries, red wine jus (gf)

OR

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

OR

Coconut & turmeric braised duck leg, kaffir lime, tamarind, jasmine rice, coriander (gf)

OR

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

OR

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

OR

Whole roasted eggplant, spiced capsicum & walnut paste, grated haloumi cheese (v)

### DESSERT

Apple tarte tatin, vanilla bean ice-cream

OR

THE Continental classic crème brûlée (gf)

OR

Sticky-date pudding, hot butterscotch, ice-cream

OR

Warm orange & almond cake, cardamom, rosewater & pistachio gelato

\$70.00 per person