

SET MENU

STARTER

Choice of

Poached Prawn Cocktail (GF/DF)

Avocado, red radish, orange and lemon segments, salmon roe, basil leaves, olive oil

Chicken Liver Pate

Served with sourdough

Summer Watermelon Feta Salad (GF)

Cucumber, mint leaves, olives, citrus dressing

MAIN

Choice of

Grilled Striploin (GF/DF)

Summer vegetable, tomato chimichurri

Baked Barramundi (GF/DF)

Tomato coriander salsa, celery and fennel stew

Lemon Infused Spatchcock (GF/DF)

Basil olive oil, confit cherry tomato, summer green salad

Pumpkin Steak (GF/V)

Pumpkin puree, pumpkin seed, fine leaf

DESSERT

Pastry Chef's Creation