



## Group Dinner Set Menu

2 Course Menu Set \$65

2 Course Menu Alt \$69

3 Course Menu Set \$75

3 Course Menu Alt \$85

### Entrée

Soup of the day, sourdough & butter

Buffalo chicken wings, hot sauce, ranch, celery

Spiced apple salad, paw-paw, coconut, coriander & mint, chilli cashew dressing

### Mains

Free-range chicken breast, roasted kipfler potato,  
chimichurri, seasonal greens, jus

Tasmanian salmon, roasted kumara, parsnip, samphire,  
olive & hazelnut vinaigrette *A*

Carnaroli sweetcorn risotto, fennel & leeks, grilled asparagus  
verjuice reduction, basil crisps

### Dessert

White chocolate Crème brulee, berries, biscotti

Baked chocolate tart, salted caramel, espelette

Fruit plate, sorbet, toasted coconut

If you have any dietary requirements including food allergies or food intolerances, please advise our team in order to fulfil your culinary experience. A 15% service charge will be applied for all public holidays.

Seafood Traceability: *A* Australian *I* Imported