



3 COURSE SET MENU DINNER

Share Antipasto Board

Sliced deli meats, sun dried tomatoes, chorizo, olives, fetta, hummus, bocconcini, toasted ciabatta

Mains

Crispy skin Atlantic salmon on garlic & chive mash, carrot puree, bacon wrapped asparagus & topped with seeded a mustard cream sauce

250g Rump steak cooked to your liking with potato gratin, field mushroom, chorizo and choice of sauces

Herb crusted pork cutlet with potato mash, green beans, caramelised apples

Chicken Breast with risotto cake, roasted cherry tomatoes, rocket and corn salsa

House made potato Gnocchi with Napoli sauce, cherry tomato, crumbled blue cheese, spinach and shaved parmesan

Dessert Tasting Plate

Caramel slice, lime brulee & assorted macarons