



SUMMER SET MENU \$57.50

TO START

Flat Breads for the Table

Baked In Our Wood Fired Oven, Lemon Hummus, Sundried Tomatoes, Mozzarella & Confit Garlic

TO FOLLOW

Pork N Prawns

Coconut Poached Prawns, Crispy Hoisin Pork Belly, Rice Noodles, Coriander, Mint, Crispy Shallot, Mung Beans, Fresh Chilli, Mango

Or

Parmesan Gnocchi

House Made Potato Gnocchi, Sundried Tomatoes, Pesto, Toasted Hazelnuts, Goat Cheese, Hot Honey

Or

Rowdy Fried Chicken

Chilled Sesame-Soy Scallion Potato Salad, Asian style Slaw, Chargrilled Corn Cobette, Bang Bang Sauce

Or

Oven Baked Fish Of The Day

Braised Fennel Remoulade, New Season Crushed Potatoes, Green Beans, Toasted Almonds, Golden Raisin and Caper Vinaigrette

TO FINISH

Toffee Apple Oat Crumble

Rhubarb Mascarpone, Frozen Yoghurt, Spiced Maple Syrup

Or

Lemon Posset

Raspberry Compote, Shortbread Biscuits

Or

Chocolate And Kahlua Tart GF

White Chocolate Bark, Toasted Coconut, Coconut Sorbet



SUMMER SET MENU \$80

TO START

White Bean Bruschetta

Peppadews, Charred Seasonal Veg, Roquette, Balsamic

Or

Beef Cheek Arancini

Arrabbiata Sauce, Truffle Mayo, Shaved Parmesan

TO FOLLOW

Stoney River 300g Black Angus Sirloin Steak

Truffle Oil and Parmesan Mash, Slow Roasted Tomatoes, Balsamic Mushrooms,
Garlic Butter or Bearnaise

Or

Regal King Salmon

Braised Fennel Remoulade, New Season Crushed Potatoes,
Green Beans, Toasted Almonds, Golden Raisin and Capers Vinaigrette

Or

Chargrilled Pork Cutlets

Granny Smith Apple, Shaved Fennel Slaw, Candied Walnuts, Pressed Potatoes,
Apple Caramel, Port Wine Jus

Or

Parmesan Gnocchi

House Made Potato Gnocchi, Sundried Tomatoes, Pesto, Toasted Hazelnuts, Goat
Cheese, Hot Honey

TO FINISH

Toffee Apple Oat Crumble

Rhubarb Mascarpone, Frozen Yoghurt, Spiced Maple Syrup

Or

Manuka Honey And Ginger Cheesecake

Vanilla Bean Crumb, Pistachio Gelato, Hokey Pokey

Or

Chocolate And Kahlua Tart GF

White Chocolate Bark, Toasted Coconut, Coconut Sorbet