



2/3 course alternate drop menu

Need to choose (2) options for alternate drop

Two courses \$55

Three courses \$65

Entrée

Beef Carpaccio w/ garlic aioli, rocket leaves, shaved parmesan, fried capers and white truffle oil

Confit pork belly cauliflower puree, seared scallop, roasted maple apple relish, Pine nut nougatine, dressed leaves

Prawn and creamed leek cannelloni w carrot beurre blanc and baby herbs

Main

Grilled 200gr Eye fillet w/ confit garlic and triple cream brie pomme puree, roasted mushroom, broccolini, cafe de Paris butter and a red wine jus

Masala poached Chicken supreme w parmesan polenta, green bean, roast pumpkin and red wine jus

Pan fried local mackerel w/ local prawn and pea risotto cake, buttered asparagus, grilled lemon and salsa Verdi

Desserts

Apple tarte tatin w vanilla ice cream and burnt orange drizzle

Crème Caramel w/ almond biscotti

Dark chocolate and red liquor Muscat pudding w/ vanilla ice-cream



Share plates and set alternate drop main course

2 courses \$42pp

3course\$52

To share

Local Prawn and pea risotto cakes w/ salsa Verdi and fresh lemon

Garlic and parsley breaded calamari served w/ fresh lemon and confit garlic aioli

Daily house selection of cured meats, chargrilled zucchini, marinated olives and captured season's peperonator w/
house made sesame lavosh

Mains

Chargrilled 180gr eye fillet w/ confit garlic and thyme potato gratin, spinach puree, Burnt butter, crispy pancetta,
toasted pinenut sautéed broccolini and red wine jus

Masala poached chicken breast supreme w/ parmesan polenta, roast pumpkin and green beans

Desserts

Warm dark chocolate pudding w/ vanilla ice cream and chocolate ganache

Apple tarte tatin w/vanilla bean gelato and burnt orange