



SET MENU

Two Course - \$57.5 per person
Alternate drop

Three Course - \$75 per person
Alternate drop

ENTRÉE

Caramelised Onion & Goat Cheese

Tarte Tatin

Balsamic reduction & microgreens herbs

DFO NF

Stilton Cheese & Thyme Soufflé

Apple & cider velouté, micro herb salad

NF

MAIN

Australian Fish of the Day

Sweet potato purée, charred broccolini
& lemon beurre blanc

GF NF

Roasted Chicken Suprême

Chestnut & sage stuffing,
roasted autumn vegetables & jus

GF NF

DESSERT

Dark Chocolate Fondant with Vanilla Ice Cream & Spiced Plum Compote

NF V

Sticky Toffee Pudding, Toffee Sauce & Vanilla Ice Cream

NF V

V (Vegetarian) - No meat or seafood - VG (Vegan) - No animal products - GF (Gluten-Free) - Contains no gluten ingredients
GFO (Gluten-Free Option) - Can be made gluten-free on request DF (Dairy-Free) - No dairy ingredients
DFO (Dairy-Free Option) - Can be made dairy-free - NF (Nut-Free) - No nuts used
NFO (Nut-Free Option) - Can be made modified to remove nuts

Terms & Conditions

Credit card required to secure and confirm the booking. Cancellation policy: Cancellations 48 hours prior to reservation - no charge. In the event of a late cancellation or no-show, \$50 per guest applies. This will be charged to the credit card provided at time of booking. Please note Parliament House is a cash-free environment.