

Bookings for 13 people and above

Two Course - \$57.5 per person

Alternate drop

Three Course – \$75 per person
Alternate drop

ENTRÉE

Caramelised Shallot & Fig Tart

Goat cheese, red wine syrup NF

Chicken & Shiitake Mushroom Terrine

Pickle shiitake, prosciutto & Madeira shallots NF

MAIN

Seafood Broth

Fish medley, clams, mussels

Lamb Shank

Green pea purée, garlic, mash & roasted carrots
NF

DESSERT

Crisp Nougatine Cannelloni

Passionfruit curd, raspberry coulis, yogurt sorbet & berries

GF

Chocolate Fondant With Nougatine Biscuit & Toffee Sauce

DF | Dairy Free GF | Gluten Free NF | Nut Free V | Vegetarian VE | Vegan