

SET MENU

Two Course - \$57.5 per person Three Course - \$75 per person Alternate drop

Alternate drop

ENTRÉE

Caramelised Tomato, Shallot & Feta Tart

Puff pastry, layered roasted tomatoes & crumbled feta NF V

Twice-Baked Gruyère Soufflé

Tomato bisque NF

MAIN

Crispy Pan-Fried Fish

Buttered Spinach, clams, poached cod cheeks & fish sauce GF NF \$38

Pan Seared Chicken Breast

Snap pea, shiitake mushroom, preserved lemon & spring garlic consommé GF NF \$40

DESSERT

Crisp nougatine cannoli

Passionfruit curd, raspberry coulis, yogurt sorbet & berries

Chocolate Fondant With Nougatine Biscuit & Toffee Sauce

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