

SET MENU

2 course \$50 - 3 course \$65
add canapés \$10pp/add cheese \$10pp

Entree

Chunky lamb and lentil soup

Pan fried gorgonzola gnocchi on cauliflower purée with Parmesan crisp and chervil

Local mussels tossed with chermoula, tomato and coriander

Confit duck and mushroom risotto with spinach and lemon zest

Mains

250g porterhouse with garlic and rosemary 'sumo' fries, buttered beans and mustard butter

Salt cured Atlantic salmon on cauliflower risotto, baby leeks, micro herbs and parsnip crisps

Baked chicken breast stuffed with cashews and spinach on spiced lentils and coriander zhoug

Wild mushroom and quinoa pie with parsnip purée, baby leeks and truffle infused olive oil

Dessert

Apple Crumble cheesecake with double cream

Espresso panna cotta

Baked banana and chocolate Strudel with light chocolate sauce

Pecan pie with double cream

Followed by *tea and coffee*