



SET MENU

TO SHARE

Antipasto board with prosciutto, pepperoni,
smoked chicken, creamy brie, artichokes, smoked olives,
fig + pear relish, basil pesto + ciabatta

MAINS

250g Chargrilled angus sirloin, charred broccolini, bearnaise sauce
Roasted vegetable salad with halloumi, pomegranate, almonds + rocket
Twice-cooked pork belly with fennel + orange salad, hoisin mayo
Lager-battered fish + thick-cut chips, tartare, tomato sauce + lemon

served with house slaw + roasted baby potatoes for the table

DESSERTS

Preserved peach + blueberry cobbler, custard, walnut praline + ice cream
Raspberry + white choc baked cheesecake, plum + crème fraiche ice cream
Choc berry moussecake, coconut yoghurt, caramel corn + candied orange

Two courses \$59 Three courses \$74