



## SET MENU

### TO SHARE

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

### MAINS

Medium rare 250g Angus sirloin with truffle mayo + brisket gravy  
Roasted vegetable salad with halloumi, pomegranate, quinoa + rocket  
Smoked chicken gnocchi Alfredo, peas, sundried tomatoes, parmesan  
Lager-battered fish + thick-cut chips, tartare, tomato sauce + lemon

*served with house slaw + roasted baby potatoes for the table*

### DESSERTS

Apple + rhubarb cobbler with real custard, walnut praline + vanilla ice cream  
Choc-berry mousse cake with coconut yoghurt, caramel corn + candied orange  
Tiramisu with blackcurrant sauce + plum + crème fraiche ice cream

**2 courses \$65 / 3 courses \$79**