

# - SET MENU -

2 COURSE SET MENU \$65 PP

3 COURSE SET MENU \$75 PP

## TO START

### APEX BAKERY CIABATTA

*with house made parmesan infused olive oil*

## ENTRÉE

### MUSHROOM TART

*wild mushrooms, pastry, truffled cashew puree, acidulated spinach,  
pickled shimejis v veo*

### CRAB CROQUETTES

*with chilli caramel*

### SOUP OF THE DAY

## MAINS

*served with fries & garden salad*

### MARKET FISH

### CHICKEN ROULADE

*chicken farce & pea stuffing, artichoke puree,  
dutch carrot, sage butter*

### GRILLED 300G SIRLOIN

*dutch carrot & red wine jus*

## DESSERT

### STICKY DATE PUDDING

*with home made vanilla bean ice cream*

### CHOC HAZELNUT TORTE

*rum anglaise*

### CHEESE BOARD

*choose creamy, hard or stinky, fresh dates, strawberries,  
home made sweet fruit paste, lavosh*

*\*For groups of 14 or more*