

# - SET MENU -

2 COURSE SET MENU \$80

3 COURSE SET MENU \$90

## ENTRÉE

### DUCK LIVER PARFAIT –

Tscharke Grenache jelly, pickled grapes, pear & fenugreek chutney, lavosh - *gfo*

### LINGUINI GRANCHIO

Crab, basil, chili, rose brandy sauce

### CRISPY FRIED EGGPLANT

Gochujang dressing, sesame, spring onion *ve gf*

## MAIN

### FISH OF THE DAY

Fresh South Australian Fish *gf*

### CHICKEN BREAST

Prosciutto, fetta, sundried tomato, black garlic, porcini mushroom jus *gf*

### TANDOORI SPICED CAULIFLOWER

Black rice, rich curry sauce, tamarind, cashews, curry leaves *gf ve*

### PORK 3 WAYS

*loin, twice cooked crispy pork belly, croquette, carrot puree, mustard, cider glaze gf df*

*served with shoestring fries*

## DESSERT

### NEAPOLITAN PANNA COTTA

Waffle praline, chocolate gel, strawberry *gfo*

### LEMON CURD CROSTOLI

Italian meringue, marscapone, passionfruit

### CHEESE

Cremeux d'Argental / Bleu de Laqueill / English Extra Mature Cheddar *gfo*