

- S E T M E N U -

2 COURSE SET MENU \$75

3 COURSE SET MENU \$85

ENTRÉE

DUCK LIVER PARFAIT –

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

LINGUINI GRANCHIO

Crab, basil, chili, rose brandy sauce

CHEF'S SOUP OF THE DAY

MAIN

CHAR GRILLED 300GM SCOTCH FILLET

Hand cut potato chips, shiraz jus *gf*

- *gf*

FRESH FISH OF THE DAY

fresh fish from South Australia

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*

served with shoestring fries

DESSERT

APPLE & RHUBARB CRUMBLE

House made vanilla icecream

THAI STEAMED BANANA CAKE

Coconut caramel, passionfruit, cacao nibs *ve gf*

CHEESE

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