



## **Set Menu 1**

### **Entrée**

#### **Grazing Platter to Share**

dips, salt & pepper squid, spanish ham & chorizo, olives, tortilla, bbq chicken, meat balls with spicy sauce, summer salad & house selection of breads

### **Mains**

market fish of the day

roasted barossa chicken breast, pea & mint fritters, curry dressing & pickled cucumber salad

300g msa rump steak served medium, with duck fat roasted potatoes, confit shallots & mushroom jus

#### **Vegetarian option**

butternut pumpkin ricotta rotolo, with grilled asparagus & salsa rossa

### **Dessert**

ricotta and honey torte with scorched honey grapes

dark chocolate & crème fraiche marquise with cherry crispies

Two Course \$38.90

Three Course \$45.90

*Menu's & prices subject to change*

***All set menu's require a minimum of 10 days notice***



## **Set Menu 2**

### **Entrée**

caramelized onion, olive & goats cheese tart with beetroot & soft herb salad

salt & pepper squid with orange, fennel & chive salad served with aioli

### **Mains**

market fish of the day

roasted barossa chicken breast, pea & mint fritters, curry dressing  
& pickled cucumber

beef fillet crusted with herbs, gruyere & peppercorns,  
potato gratin & red wine

#### **Vegetarian option**

butternut pumpkin ricotta rotolo, with grilled asparagus & salsa rossa

### **Dessert**

ricotta and honey torte with scorched honey grapes

dark chocolate & crème fraiche marquise with cherry crispies

Two Course \$47.90

Three Course \$55.90

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