



Dinner Set Menu

2 courses \$55pp | 3 courses \$65pp

To Start [to share]

Bread w dips

Entrée

Arancini of the day w tomato chutney & shaved parmesan

Buttermilk **Fried Chicken**, spicy Sriracha aioli, scallions

Oysters (4), Kilpatrick or Natural

Main [choice of]

Moroccan Spiced Chickpea Salad (*vegan option & gluten free*) tossed in curried baba ganoush, Mediterranean vegetables, rocket & topped with halloumi

Fish & Chips (*gluten free option*) lightly battered or grilled fish served with tartare sauce & lemon wedge

Sauteed Gnocchi (*vegan & gluten free*) mixed with crushed pumpkin, pepitas & pumpkin oil

Yakitore (*dairy free*) Japanese inspired marinated chicken & capsicum skewer, dirty rice, sticky greens, coriander & sesame

EXTRA OPTION +\$10pp Pitch Black Angus Eye Fillet (*dairy free & gluten free*) 200g chargrilled fillet, chat potatoes, runner beans, roasted shallots & jus

served with fries & salad to share

Dessert [choice of]

House Made **Sticky Fig Pudding** whiskey sauce, vanilla bean ice cream

Chocolate & Hazelnut Cigar roasted cherries, hazelnut ice cream

Cheeseboard: your choice (2) brie, blue or cheddar with fig jam, pickled grapes, seasonal fruits & lavosh

vegan & gluten free desserts subject to change, please enquire

additional dietary requirement options can be arranged with at least 48hrs notice