

# Menu

2 Course set \$40 includes a glass of house wine

3 Course set \$50 includes a glass of house wine

Please choose 2 from each course for alternative drop

## ENTRÉES:

### TRIO OF OYSTERS

Freshly shucked pacific oysters with chef's secret sauces

### MUSHROOM & FETA ARANCINI BALLS

Fluffy risotto mixed with mushrooms and feta

### PRAWN & MANGO COCKTAIL

A tropical delight of mango, avocado & prawns

### CHICKEN SATAY SKEWERS ON FRAGRANT RICE

Tender chicken breast with tomato & capsicum on a fragrant wild rice

## MAINS:

### PORK BELLY WITH A WHISKEY TAMARIND SAUCE

Served on a pickled cucumber & watercress salad

### MALIBU CHICKEN

Succulent chicken breast topped with ham, Swiss cheese & Malibu cream sauce

### CRISPY SKIN SALMON

Served on sweet potato mash with sauteed greens

### SLOW ROASTED EYE FILLET

Cooked to medium with seasonal vegetables & red wine jus

## DESSERTS:

### TIRAMISU

Beautifully deconstructed tiramisu

### VANILLA BEAN PANNA COTTA

With orange blossom & summer berries

### STRAWBERRY GELÉE

Served with rose granita & shortbread

### FRESH FRUIT SALAD

Served with vanilla bean ice-cream

