



## SET MENU OPTIONS

### SET MENU #1

Bread & olives on arrival

1 slice ciabatta & 1 slice rye bread per person, local marinated olives with olive oil and balsamic

### ENTRÉE OPTIONS

Grilled haloumi, strawberry & basil, compressed watermelon

King fish tartare, seeded crispbread, crispy echalotes, lemon pearls

Beef carpaccio, burnt echalotes emulsion, fresh herbs

### MAIN OPTIONS

Lemon and ricotta tart, baby heirloom tomato salad, roast tomato coulis, linseed and poppy crisps

200gm sirloin, fresh asparagus, confit tomatoes, crispy pancetta, roquette pesto

Snapper meuniere, English spinach, capers, lemon and chives

Set menu 1	\$60pp
Add either cheese platters or desserts platters	\$70pp
Add both cheese and dessert platters	\$80pp

---

## SET MENU #2

Chef's choice share entrée platters to start

e.g. marinated chicken pieces, pork crackling, empanadas, bread, olives

Same main dish options as Set Menu #1 for guests to choose from on the night

Set menu 2	\$50pp
------------	--------

Add either cheese platters or desserts platters	\$60pp
---	--------

Add both cheese and dessert platters	\$70pp
--------------------------------------	--------

**Changes can be made to suit dietary requirements if discussed prior to your booking.**

---