

DINNER SET MENU

For groups of 12+ diners

Please advise your server if you wish to add these to your table
Add Garlic Bread & Warmed Olives w/ Almonds on arrival \$10pp
Add La Michelle méthode traditionnelle on arrival for \$12.5pp

STARTER

Duck Liver Parfait - red onion marmalade, cornichons, fresh sourdough [g*/n]

Prawn Arancini - w/ mascapone & cream cheese dip, red wine reduction, spiral cucumber & olives [g/n]

Venison Carpaccio - pecorino romano, truffle aioli, wild rocket salad, balsamic reduction [g*/n]

Halloumi Salad - wild rocket, halloumi, pecorino romano, cherry tomatoes, spiral cucumbers, truffle aioli, balsamic reduction [v/g*/n]

MAIN

Beef Eye Fillet - mozzarella mash potatoes, cherry jam, honey glazed carrots & red wine jus.

Served medium rare or well done. [n/g]

Swiss Brown Mushroom Risotto - parmesan, spinach, cream, truffle oil, pinenuts & microgreens [v]

Pan Seared Snapper - hazelnut encrusted, nicoise salad [perla potatoes, green beans, olives, cherry tomatoes, basil vinaigrette], pickled asparagus [g/d]

Smoked Salmon & Prawn Linguine - capers, chilies, yuzu cream & lemon olive oil [n/d*]

Beef Smashburger - cheese, lettuce, tomato, avocado mayo, burger sauce & fries [n/g*/d*]

DESSERT

Vanilla Panna Cotta - stonefruit compote, almond praline [g]

Pecan Pie - vanilla bean ice-cream, caramel sauce [v]

Chocolate & Hazelnut Mousse - chantilly cream, feuilletine, amarena cherries [g/v]

Ice-Cream & Sorbet Selection - [v/g*/d*/n*]