

## SET MENU 1, \$65pp

### STARTERS – FOR THE TABLE TO SHARE:

Charcuterie Board: Selection of cured meats, mustard fruits, house-made chutney

Fresh baked bread, local Extra Virgin olive oil, red wine reduction,  
house made dukkah, marinated olives

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### MAINS - A CHOICE OF:

Venetian seafood stew with tomato, fennel, caperberries and saffron aioli

Angus beef fillet, creamed celeriac, chicken, bacon and truffle pie, blackberry jus

Wild mushroom risotto, pinenuts, baby spinach, crispy sage

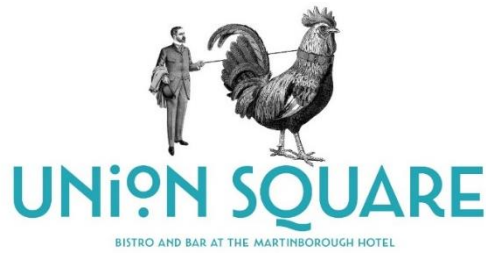
Papardelle with braised lamb ragu, peas and olives

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### DESSERT – FOR THE TABLE TO SHARE:

Cheeseboards served with bread, crackers, grapes, chutney

Selection of mini desserts



## SET MENU 2, \$75pp

### STARTERS - A CHOICE OF:

Bruschetta : blue cheese, roasted walnuts, drunken golden raisins  
With Prosciutto OR roasted artichoke

Classic French onion soup, gruyere croutons

Citrus ceviche: fresh market seafood, lime & rice wine dressing,  
Vietnamese mint, radish, cucumber, green apple

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### MAINS - A CHOICE OF:

Venetian seafood stew with tomato, fennel, caperberries and saffron aioli

Angus beef fillet, creamed celeriac, braised red cabbage, blackberry jus

Wild mushroom risotto, pinenuts, baby spinach, crispy sage

Papardelle with braised lamb ragu, peas and olives

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### DESSERT - A CHOICE OF:

Dark chocolate fondant, vanilla bean ice cream, chocolate crumb

Pecan tartlet, maple ice cream, salted caramel sauce

Selection of ice cream and sorbets