



SET MENU - SERVED IN A SHARING STYLE FOR THE TABLE

2 COURSES \$59/ 3 COURSES \$67

## TO START

spinach, artichoke & cheese dip with crostini

salt & pepper squid, wasabi mayo

plum & bourbon glazed pork belly bites

## MAIN EVENT

dry aged eye fillet, jus, shredded shallot salad, bernaise (gf)

pan fried snapper, miso white wine cream sauce, nam jim zucchini  
noodle & cherry tomato salad (gf)

maple roasted brussel sprout salad, croutons, crispy bacon,  
parmesan, ceasar dressing (gfo)

honey roasted butternut pumpkin salad, caramelised red onion,  
grilled zucchini, capsicum hummus, baby spinach, feta (gf)

kimchi roasted potatoes, creole aioli

## DESSERT

vegan rich chocolate mousse, freeze dried berries

