

## **SET MENUS**

**2 courses** - \$65 per person with shared entrées, and choice of individual main.

**3 courses** - \$75 per person with shared entrées, and choice of individual main and dessert/cheeseboard.



*Please choose 3 entrées to share down the table, and 3 mains for guests to choose from:*

### **Entrée**

**House Made Potato Cakes** with white balsamic (VG/EF/NF/FF)

**Prawn and Chicken Spring Rolls** with nuoc cham sauce (DF/NF)

**Gluten Free Beet & Bulgarian Feta Arancini** with dill mayo (VE/GF/NF)

**Kaffir Lime & Turmeric** with black garlic mayonnaise, mint, coriander, rocket & nam jin dressing (DF/NF)

**KFC (Korean Fried Chicken)** with house-made pickled daikon (DF/NF)

**MSA Grass-Fed Beef Sliders** with house-made BBQ sauce, cos lettuce, gherkins, mustard, cheddar cheese & tomato

### **Main**

**Char-Grilled MSA Grade MEDIUM RARE Porterhouse** (300g) with chip, parmesan & rocket salad & garlic butter (GF)

**Pan Roasted Duck Breast (Medium)** with beetroot terrine, horseradish cream, fennel & radicchio salad & caramelised orange sauce (GF/NF/EF)

**Herbed Veal Schnitzel** with mashed potato, pickled cabbage & green beans, topped with jus (NF)

**Char-Grilled Roaring Forties Lamb Shoulder Rack (2)** with roasted spiced carrot salad, pea salsa, black hummus, pomegranate & salt bush (GF/DF/NF/EF)

**Vegetarian/Vegan options are available by upon request**

### **Dessert** (Please choose one)

**Ricotta Cheesecake** with mixed berries (VE/GF/FF/NF)

**Sticky Date Pudding** with vanilla bean ice cream and salted butterscotch sauce