

Set menu with choices for groups of 12 or more guests

## to start

your choice of

Jerusalem artichoke veloute, artichoke skins, wild mushrooms, brown butter

Tasmanian Salmon pastrami, kohlrabi remoulade, parsley mousse, pear

Tortellini of osso-bucco, green olive gremolata, grana padano, crispy kale

## main

your choice of

House made potato gnocchi, butternut squash, chevre, walnuts, sage

Fresh fish of the day (waiter to advise)

Pork belly, celeriac & orange puree, grilled coleslaw, granola

Lamb press, pancetta, caramelised cauliflower puree, sprouts, black sherry

all mains are served with

Crushed potatoes, rosemary salt

Mixed green leaf salad, honey, mustard and red wine vinaigrette

## to finish

your choice of

Poached rhubarb, yoghurt panna cotta, candied hazelnuts

Lemon tart, crème fraiche, spiced ice cream

two courses \$74 pp incl GST

three courses \$89 pp incl GST

both price options include side dishes to share

option to add a cheese course \$6 pp or steak course \$8 pp

