

Set menu with choices for groups of 12 or more guests

to start

your choice of

Seasonal asparagus, smoked egg, macadamia nut, fruit loaf, parmesan foam (v) (gf)

Tasmanian Salmon pastrami, kohlrabi remoulade, parsley mousse, nashi pear (gf)

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

main

your choice of

Fresh fish of the day (waiter to advise)

Crunchy eggplant, artichoke barigoule, white onion, garlic emulsion, kumquat jam (v)

Milk poached pork belly, bulgur wheat, golden raisins, tempura okra, ranch sauce

Lamb press, pancetta, Spring peas, broad beans, mustard fruits, mint (gf)

all mains are served with

Crushed potatoes, rosemary salt

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

to finish

your choice of

Chocolate, malt, banana, sesame

Lavender cheesecake, strawberry, Manuka honey, fennel (gf)

(v) vegetarian (gf) gluten free

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 \$8 pp or steak course \$10 pp

