

# \$69 SET MENU

PER PERSON FOR GROUPS OF 4+

## APÉRITIF

Glass of Lindeman's Brut Cuvée Sparkling on arrival.

## ENTRÉE

One piece of each item per person

**NATURAL BARILLA BAY  
TASMANIAN OYSTERS** (G) (D)

**ARANCINI BALLS STUFFED WITH NAPOLI  
& MOZZARELLA** (V) Served with mayo.

**AUSTRALIAN PORK BELLY WITH PEAR  
& APPLE COMPOTE** (G) (D)

## MAINS

Choose one main per person

**CRUMBED LAMB CUTLETS** (G) (N) (D+)  
Three juicy Australian raised and grass-fed lamb cutlets with a pistachio and cashew nut crust, served with rocket, parmesan and pear salad.

**QUINOA, HALLOUMI, BLACK RICE &  
ROASTED VEGETABLE SALAD** (G) (V) (V+) (D+)  
Grilled halloumi, char-grilled red capsicum, zucchini ribbons, cherry tomatoes, beetroot, roasted pumpkin, craisins and marinated goats cheese tossed with quinoa grains, black rice and fresh basil with hummus dressing.

**200G AGED BLACK ANGUS RUMP STEAK** (G)  
Australian grass-fed MSA certified Angus rump steak, cooked medium-rare and served with fries and mixed leaf salad.

**BARRAMUNDI FILLET** (G) (D+)  
Australian Barramundi fillet with salsa verde, vine ripe tomatoes and roasted vegetables.

**BEEF, APPLE AND BEETROOT BURGER** (G+)  
Grass-fed Australian MSA certified Black Angus beef, layered with house made beetroot chutney, apple, fennel and rosemary patty, oozing with Victorian Brie, topped with wild rocket and an apple cider dressing.

## SIDES

Select any two for the table

**TRUFFLED MASH** (V) (G)

**ONION RINGS** (V) (G)

**MAC 'N' CHEESE** (V)

**ROCKET, PARMESAN & PEAR SALAD** (V) (G)

## DESSERT

Choose one dessert per person

**SILKY MILK CHOCOLATE GANACHE** (V) (G)  
A silky milk chocolate and crème fraîche ganache, topped with a freshly made Cointreau Chantilly cream.

**ETON MESS** (V) (G)  
Meringue, fresh berries, raspberry sorbet, topped with honeycomb.

**SALTED CARAMEL & POPCORN  
PANNA COTTA** (V) (G)  
Our classic popcorn infused panna cotta is topped with fresh light popcorn, sticky salted caramel and chunks of home made honeycomb. The perfect salty-sweet balance.

## COCKTAIL

Choose one cocktail per person

**ANNA'S MARGHERITA**  
Olmeca tequila, lime and lavender syrup.

**APEROL SPRITZ**  
Aperol, Prosecco, soda and a slice of orange.

**NEW YORK SOUR**  
George Dickle No.8, fresh lemon juice, sugar and merlot.

**IMPROVED COSMO**  
Beefeater 24 gin, triple sec and fresh lemon juice, raspberry and cranberry fresca.



(V) Vegetarian

(V+) Can Be Made Vegan

(G) Gluten Free

(G+) Can Be Made Gluten Free

(S) Contains Soy

(N) Contains Nuts

(D) Dairy Free

(D+) Can Be Made Dairy Free

All fried gluten free items are cooked in their very own fryers, however please note we have a shared kitchen. So cross contamination can occur. All our dishes may contain traces of soy, gluten and nuts