



\$35 PP

2 COURSE
set menu
& HOUSE DRINK

- MIN 2 PEOPLE -

CHOOSE FROM
ENTREE & MAIN OR
MAIN & DESSERT



(V) VEGETARIAN
(G) GLUTEN FREE
(S) CONTAINS SOY
(D) DAIRY FREE

(V+) CAN BE MADE VEGAN
(G+) CAN BE MADE GLUTEN FREE
(N) CONTAINS NUTS
(D+) CAN BE MADE DAIRY FREE

DRINK

select one per person

WINE

Lindeman's Henry's Sons sparkling
Lindeman's Henry's Sons white
Lindeman's Henry's Sons red

BEER / CIDER

Schooner of house beer or cider

NON ALCOHOLIC

Soft drink or juice

ENTRÉE

select one per person

BUFFALO WINGS (5 PCE) (G)

ARANCINI BALLS STUFFED WITH
NAPOLI AND MOZZARELLA (3 PCE) (V)

MAIN

select one per person

200G AGED BLACK ANGUS RUMP (G) (D)

Australian grass-fed MSA certified Angus
rump steak, cooked medium-rare.

Served with fries and mixed leaf salad.

Your choice of condiment:

Peppercorn · Mushroom · Bernaise · Gravy

FISH 'N' CHIPS (G) (D+)

New Zealand Blue Whiting coated in a
rosemary and ginger beer batter.

Served with a side of fries and tartare sauce.

CLASSIC PARMA (G)

A free range, hormone free chicken breast
fillet, breaded with corn flakes and topped
with Napoli and mozzarella.

Served with a side of fries.

QUINOA, HALLOUMI, BLACK RICE AND
ROASTED VEGETABLE SALAD (V) (G) (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, fresh basil, and a hummus dressing.

DESSERT

select one per person

MILK CHOCOLATE GANACHE (G)

A silky milk chocolate and crème fraîche
ganache, topped with a freshly made
Cointreau Chantilly cream.

HOME MADE ICE CREAM
AND SORBET (V) (G)

Two scoops of our home made ice cream.
Choose from vanilla ice cream, raspberry
sorbet or coconut sorbet