



\$55 PP

3 COURSE
set menu
& COCKTAIL

- MIN 2 PEOPLE -



(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

SIGNATURE COCKTAIL

select one per person

ANNA'S MARGARITA

Olmeqa Tequila, lime and lavender syrup.

IMPROVED COSMO

Beefeater Gin, Grand Marnier, lime, raspberry and pomegranate fresca.

PINK LYCHEE

Absolut Vodka, Soho Lycee, lemon, sugar & raspberry cordial

SUMMER'S PASSION

Vanilla Vodka, Frangelico, lemon, pineapple juice, passionfruit puree & topped with ginger Beer

APEROL SPRITZ

Aperol, Prosecco, soda water and a wedge of orange.

ADDITIONAL COCKTAILS FROM THE LIST ABOVE ARE AVAILABLE AT \$12 EACH.

ENTRÉE

one of each item per person

AUSTRALIAN PORK BELLY WITH PEAR AND APPLE PURÉE (G)

ARANCINI BALLS STUFFED WITH NAPOLI AND MOZZARELLA (V)

BUFFALO WINGS (G)

FRIED CAULIFLOWER WITH STICKY SAUCE (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.

GRASS-FED BEEF PIE

Tender slow cooked Grass-fed Australian MSA certified black Angus in our house made Cabernet Merlot and onion gravy.

Served with a side of fries and gravy.

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, raisins and marinated goats cheese tossed with quinoa grains, black rice, fresh basil, and a hummus dressing.

DOUBLE FRIED CHICKEN BURGER\* (G+)

Two double fried buttermilk battered chicken thighs, with jalapeño pepper coleslaw and dijonaise on a broiche bun.

Served with a side of fries.

BEEF, APPLE AND BEETROOT BURGER\* (G+) (D+)

Grass-fed Australian MSA certified black Angus apple beef patty, layered with house made beetroot chutney, oozing with Victorian brie, topped with wild roquette and an apple cider dressing.

Served with a side of fries.

\*Gluten free buns are available for an additional \$2 or have your burger wrapped in iceberg lettuce at no extra cost.

SIDES

select one side for the table

ROQUETTE, PARMESAN AND PEAR SALAD (V) (G)

SWEET POTATO FRIES (V) (G) (D)

DESSERT

select one per person

SALTED CARAMEL AND POPCORN PANNA COTTA (G)

MILK CHOCOLATE GANACHE (G)