

Set Menu

\$55pp

SHARED ENTRÉE

Burrata with charred zucchini, roast cherry tomato, grilled bread (v) (gfo)

Salt and pepper squid with yuzu aioli (gf)

Charcuterie platter (gfo)

Pumpkin arancini, whipped goat's cheese (v)

Add lobster boa + \$10pp

CHOICE OF MAIN

Potato gnocchi, roasted pumpkin, pine nuts, sage and caramelised apple cider vinegar (vegan)

Lamb shoulder, parsnip puree, red wine jus, pomegranate, cherry tomato and mint (gf)

Barramundi fillet, sour orange curry, chow sum, green beans, corn, kaffir lime leaf (gf)

250g rump steak, salad, chips choice of sauce (gf)

TREAT YOURSELF! ADD ON DESSERT FOR

\$10pp

Cicccone & Sons gelato stick with chocolate and berry coulis (gf,v)

Chocolate tart, vanilla anglaise and raspberry