

## SET MENU – GROUPS OF 10 & ABOVE



Mezze & Main	\$39 pp
Main & Dessert	\$45 pp
Entrée & Main	\$49 pp
Entrée, Main & Dessert	\$59 pp
Add on 'mezze' platters to any above set menu	\$ 8 pp
Add on 'from the paddock' platters to any above set menu	\$12 pp
Add on 'down by the sea' platters to any above set menu	\$16 pp

### Mezze

Sharing boards, a selection of house marinated delicacies, dips, bread, condiments & marinates

### From the paddock

Chef selection of housemade delicacies, charcuterie & croquettes

### Down by the sea

Chef selection of cold & hot seafood items

### Entrée

Crumbed calamari served with homemade tartare sauce, rocket, capers & red onion

Wild mushroom arancini with truffle aioli & sticky reduction

Meatballs in a rich sugo with housemade grissini

Hervey Bay scallops in the half shell with cauliflower puree & macadamia dukkah crumble

### Mains

Eye fillet steak *grass fed, black angus* served medium with garlic mash potato, snow peas & red wine jus

Lamb shanks braised in a rosemary tomato sugo with creamy garlic mash potato

Harissa spiced chicken with crushed potatoes, aioli, beetroot, carrot, pomegranate & parsley salad

Homemade gnocchi with capsicum, eggplant, zucchini in a romesco sauce

Atlantic salmon fillet with seasonal vegies, cauliflower puree & saffron aioli

### Desserts

Lemon tart macerated strawberries, rosemary, mascarpone and fior di latte ice cream

Yoghurt panna cotta raspberries, strawberry gel, biscuit & citrus sauce

White chocolate brulee milk cream & a tuille garden

Caramel mousse dome milk chocolate glaze, chocolate crunch, popcorn praline & strawberry sorbet

Chocolate honey pot layers of cocoa crumble, honey cream & honeycomb ice cream

### Kids Menu

Kids Meal *2 course* Main – choice of fish, crumbed chicken or crumbed calamari all served with chips

Dessert – vanilla ice cream served with or without chocolate topping \$15 pp

Kids Meal *3 course* With an entrée of spaghetti meatballs \$25 pp

\*Menu options subject to change seasonally