



BAR AND GRILL

\$90 SET MENU

Entrée

South Australian king prawns, shaved Victorian asparagus,
shallot confit with minted ricotta and preserved lemon

or

Salt and pepper calamari with avocado sour cream,
white onion, lamb's lettuce and sherry vinaigrette

or

Confit duck and shallot terrine, salsa verde and ciabata crisps

Main

Tasmanian Ocean trout, tomato coulis, yellow bean,
rocket leaves and feta crumble

or

Grilled kangaroo loin, fricassee shallot and green peas
with chardonnay marinated golden beetroot

or

Certified Black Angus sirloin - 280 grams grass-fed beef

*Main courses are served with a selection of
rosemary and garlic roasted potatoes,
steamed vegetables and mixed salad, to share*

Dessert

Chocolate soft-centered pudding with vanilla ice cream

or

Vanilla crème brûlée with berry compote

or

Summer fruit tart with citrus curd, seasonal berries and fruit



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