



BAR AND GRILL

\$110 SET MENU

To start

Tasting plate to share prosciutto and feta, grilled chorizo, twice-cooked octopus, Tasmanian Pacific oysters and marinated green olives

Served with seasonal dips and piadina bread

Entrée

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

or

Heirloom tomato salad with Shaw River buffalo mozzarella, radish, aged balsamic and olive oil

or

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

Main

Pan-fried barramundi, quinoa salad, silver beet purée with chorizo oil

or

Roasted rack of lamb with ratatouille, fried zucchini flowers, spiced labne and Cabernet jus

or

King Island tenderloin - 300 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

Mango parfait with Strawberry tuille and orange caramel

or

Chocolate soft-centered pudding with vanilla ice cream

or

Vanilla crème brûlée with berry compote

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Freshly brewed tea and coffee



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