
4 course set menu \$70 pp

House bread, Pulkara Estate aged balsamic viegar, olive oil.....\$8.5

Organic Garlic Turkish bread.....\$8

Aperative

Ricotta Tart

Sweet Chili Sauce and rocket

Entrees

House Vodka Salmon Gravlax

Served with fresh prawns avocado

House Duck Spring Rolls

Served with a soy dipping sauce

Mains

Chicken Involtini

Stuffed with pesto and camembert cheese, served with chickpeas, Dutch carrots, roast potatoes and Napolitano sauce

Panko Crumbed Pork Cutlet

Murray Valley Pork Cutlet, prosciutto, apple sauce , asparagus and jus

Sesame Crusted Australian Salmon

Chili, ginger and garlic, brandy cream sauce. Served with fresh vegetables and roast potatoes

Desserts

Chocolate Brownie

White chocolate sand, coconut gelato

Vanilla Bean Crème Brulee

Brulee bananas, walnut praline sand

Cheesecake

Banana cheesecake, passion fruit, vanilla bean chantily cream, Persian fairy floss