

Three Course Set Dinner

Ex Sat

89.90pp

'The Lobster Top Up'

one premium whole seared lobster tail to accompany your main 29.90

Recommended

Moet & Chandon Imperial Brut, Epernay, FRANCE -18.00 / glass
Frogmore Creek 'Cuvee Evermore' Chardonnay / Pinot Noir Sparkling, 2008 Penna TAS -10.00 / glass
Red Claw Pinot Gris, 2010 Mornington Peninsula VIC- 13.00 / glass
Red Claw Chardonnay, 2009 Mornington Peninsula VIC- 13.00 / glass
Red Claw Shiraz, 2007 Heathcote VIC- 15.00 / glass

Entrée

Salt and Pepper Squid- chervil yoghurt

Whiskey Cured Premium Smoked Salmon -caviar dressing, honeycomb & condiments

Battered Scallops- crisp salad, house tartare

Shrimp Cocktail- waldorf salad

Whole Soft Shell Crab - crumbed, harissa mayonnaise

Seven South Australian Coffin Bay Oysters - pure natural



Main

Homemade Tenderloin Kofta & Grilled Prawns- mustard relish

Two Crispy Duck Legs Free Range - orange glaze

Braised Lamb Shoulder - 14 hour slow roast, 'authentic Greek' flavours

King George Whiting- beer battered, braised pickled fennel, ginger, shallot, sesame salt

Crispy Skin Wild Barramundi Fillet- creamy mash & sautéed buttered greens

Tassie Angus 28 Days Scotch Fillet 450g- black peppercorn, caramelized onion



Dessert

Licorice Ice Cream - caramelised figs

Espresso Brulee - rum & muscatel biscotti

Coconut, Vanilla & Rich Chocolate Pudding- lavender & honey ice cream

*** Please note:**

**** Prices / menu subject to seasonal availability ****

Avail Sunday-Friday Lunch / Dinner, Excludes Public Holidays & Occasion Dates

Special promotional vouchers or any other discounts are not applicable on promotional menus ~ Best Restaurant gift cards not available on set menus