

Three Course Set Dinner

Excludes Saturdays, Public Holidays & Occasion Dates

79.90pp

* with whole seared LOBSTER TAIL for main add 29.90pp

Recommended

Moët & 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 Smoked Salmon - apple salad, chilli jam, caviar dressing & honeycomb

Battered Scallops- crisp salad, house tartare

Shrimp Cocktail- waldorf salad

Soft Shell Crab - crumbed, harissa mayonnaise



Main

Aged Angus Eye Fillet 300gm- garlic butter melt

Two Crispy Duck Legs - orange glaze

Slow Roasted Pork Belly - savoy cabbage, XO jus

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

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

* *Lobster Tail Seared*- savory rice



Dessert

Sticky Date- rich butterscotch

Five Spice Rhubarb & Apple Crumble - cinnamon ice-cream

Vanilla Crème Brûlée- chocolate biscotti

Licorice Ice Cream - caramelised figs

* Please note:

** Prices / menu subject to seasonal availability **

If you have any food allergies or dietary restrictions please inform your waiter of your concerns
Special promotional vouchers or any other discounts are not applicable on promotional menus ~ Best Restaurant gift cards not available on set menus