

## **SET MENU 1 - \$36 per head**

**Entrée** - to share

Garlic Bread (V)

Tapas Platter of pizza bread with olive tapenade, Tzatziki, guacamole, tomato salsa and beetroot relish (V)

**Mains** - your choice of

Stone and Wood Battered John Dory Fillets with chips and salad

New York Beef Burger with American cheese, speck bacon, tomato and onion relish, smoked paprika aioli and chips

Angus Rump Steak (GF)  
with garlic mash, salad and mushroom jus

Forest Mushroom and Pea Spaghetti (v)  
with English spinach, feta and e.v. olive oil

Cured Tasmanian Salmon Poke Salad (GF)  
with wasabi peas, avocado, wakame, Nori, pickled carrot, beetroot, brown rice and ponzu dressing

## **SET MENU 2 - \$44 per head**

**Entrée** - your choice of

Adobo Chicken Taco's (3) with  
tomato salsa, charred corn, avocado and lime

Chilli Salt Squid with Lime Aioli (GF)

Mushroom, Rosemary and Mozzarella Arancini (V)  
with chipotle mayonnaise

**Mains** - your choice of

Atlantic Salmon Fillet with seafood dumplings,  
steamed greens, tomato chilli jam

Twice Cooked Beef Rib (GF)  
with sweet potato mash, broccolini and rainbow carrot salad

Rare Thai Beef Salad with tatsoi, shredded womboc,  
peanuts, cucumber, coriander, purple basil,  
Vietnamese mint and lime (GF)

Pizza of artichokes, capsicum, eggplant, feta,  
black olives, garlic aioli (v)

Spicy Southern Fried Chicken Burger with  
chipotle mayo, lettuce, cheese and chips

## **SET MENU 3 - \$50 per head**

### **Entrée - to share**

Quatro Formaggi Pizza (v) of shaved parmesan, buffalo mozzarella, gorgonzola, cheddar

### **Mains - your choice of**

Chicken Schnitzel with basil aioli, chips and house made slaw

Pizza of prawns, calamari, roast tomato, buffalo mozzarella, basil, lime aioli and parmesan

Atlantic Salmon Fillet with seafood dumplings, steamed greens, tomato chilli jam

Scotch Fillet with buttered broccolini, potato gratin and mushroom jus (GF)

Vegetarian Nachos with golden corn chips, cheese, a chunky tomato, black bean and jalapeno relish, guacamole, and sour cream (GF)

### **Dessert - your choice of**

Sticky Date Pudding with butterscotch sauce and vanilla bean ice cream

Baked Lemon and Rhubarb Tart with mascarpone cream

Trio of Ice Cream (GF)

## **SET MENU 4 - \$47 per head**

### **Entrée** - to share

Chilli Salt Squid with Lime Aioli (GF)

Garlic Bread (v)

### **Mains** - your choice of

Beef Nachos, golden corn chips, cheese, guacamole,  
sour cream and tomato salsa (GF)

“Bo Peep” Lamb Burger with coleslaw, lettuce,  
haloumi and Tzatziki, beer battered chips

Chicken Schnitzel with basil aioli,  
chips and house made slaw

Forest Mushroom and Pea Spaghetti (v)  
with English spinach, feta and e.v. olive oil

Cured Tasmanian Salmon Poke Salad (GF)  
with wasabi peas, avocado, wakame, Nori, pickled carrot,  
beetroot, brown rice and ponzu dressing

### **Dessert** - your choice of

Sticky Date Pudding with butterscotch sauce  
and vanilla bean ice cream

Trio of Ice Cream (GF)

The Chocolate Share Plate: crackle and mousse sandwich,  
warm brownie, chocolate sauce

## **SET MENU 5 - \$63 per head**

**Entrée** - your choice of

Chilli Salt Squid with Lime Aioli (GF)

Mushroom, Rosemary and Mozzarella Arancini (v)  
with chipotle mayonnaise

Goat's Cheese and Leek Tart (v)  
with cauliflower puree and a shaved fennel, walnut and rocket salad

**Mains** - your choice of

Chilli Prawn and Black Mussel Spaghetti with  
tiger prawns, calamari, gremolata, spinach

Angus Rump Steak (GF)  
with garlic mash, salad and mushroom sauce

Atlantic Salmon Fillet with seafood dumplings,  
steamed greens, tomato chilli jam

6hr Miso/Soy and Seeded Mustard Lamb Shoulder (GF)  
with roasted kiplers, beetroot relish, crisp saltbush, crème fraîche

Forest Mushroom and Pea Spaghetti (v)  
with English spinach, feta and e.v. olive oil

**Dessert** - your choice of

The Chocolate Share Plate: crackle and mousse sandwich,  
warm brownie, chocolate sauce

Sticky Date Pudding with butterscotch sauce  
and vanilla bean ice cream

Trio of Ice Cream (GF)