



Bistro Set Menu

Menu One \$30 per person (Entrée and Main)

Menu Two \$36 per person (Entrée, Main and Dessert)

Entrée platter to share

Warm French cob bread with dukkah and olive oil
Warm olives and marinated feta
Romesco dip
Spiced salt and pepper baby squid and lemon aioli

Main

(please select one of the following)

Schnitzel or Parmigiana chicken fillet or beef with fries and your choice of sauce.

Zucchini Flowers filled with roast pumpkin, feta and walnut with warm roast vegetable polenta terrine and basil pesto. *(vegetarian)*

Pan Fried Gnocchi with sticky bourbon braised beef, roast parsnip, sweet potato, peas and fresh ricotta.

300gm Grass Fed Sirloin with black truffle and herb butter, potato, spring onion mash and your choice of sauce.

Huon Atlantic Salmon with Moroccan eggplant and tomato salad, chargrilled asparagus, Za'atar yoghurt and pomegranate molasses.

All mains are served with garden salads to share

Sauces

Creamy Swiss brown mushroom
Green peppercorn and red wine
Dianne sauce with Worcestershire and garlic
Classic Béarnaise
Rich red wine & beef

Dessert

Dutch chocolate pudding with chocolate ganache and white chocolate ice cream.

Please inform staff of any allergy issues before ordering.