



## SET MENU ONE (\$80)

### ENTRÉE

**SALMON SASHIMI** with green chilli, roasted sesame seeds, bugak and wasabi ponzu (GF, DF)

**SUMMER LEAVES** with saffron poached chicken, avocado, pickled Swiss mushrooms and toasted walnuts (GF, DF)

**CHAR SIU GLAZED PORK BELLY** with steamed bok choy and enoki mushroom (DF)

**ASIAN HERB SALAD** with chilled rice noodles and ponzu (DF, V)

### MAIN

**BUTTER ROASTED GINGIN TURKEY BREAST** on confit leg bound with creamed potato, seared sprouts, cranberry jus and crisp jamon (GF)

**ROASTED HARISSA CAULIFLOWER SALAD** with organic red quinoa and avocado served with fired Kent pumpkin (DF, VG, GF)

**BLACK ANGUS SIRLOIN 300g** with gratin potato, snow peas and peppercorn sauce

**KALBARRI GOLD BAND SNAPPER** with shichimi spice, green tea noodles, greens, crisp lotus root and reduced soy (DF)

### DESSERT

**WARM PLUM PUDDING** with creamed egg nogg custard and roasted orange (GF)

**WARM DARK CHOCOLATE AND WALNUT BROWNIE** with churned vanilla cream and crisp hazelnut (V)

**CAPEL BLACK WAX CHEDDAR** and Adelaide Hill's triple brie with lavosh and mustard fruits (V)



## SET MENU TWO (\$100)

### ENTRÉE

**NATURAL OYSTERS** Half dozen freshly shucked oysters with chardonnay dressing (GF, DF, NF)

**SALMON SASHIMI** with green chilli, roasted sesame seeds, bugak and wasabi ponzu (GF, DF)

**SUMMER LEAVES** with saffron poached chicken, avocado, pickled Swiss mushrooms and toasted walnuts (GF, DF)

**CHAR SIU GLAZED PORK BELLY** with steamed bok choy and enoki mushroom (DF)

**ASIAN HERB SALAD** with chilled rice noodles and ponzu (DF, V)

### MAIN

**BUTTER ROASTED GINGIN TURKEY BREAST** on confit leg bound with creamed potato, seared sprouts, cranberry jus and crisp jamon (GF)

**KALBARRI GOLD BAND SNAPPER** with shichimi spice, green tea noodles, greens, crisp lotus root and reduced soy (DF)

**BLACK ANGUS SIRLOIN 300G** with gratin potato, snow peas and peppercorn sauce

**LEMON AND HERB CHARGRILLED CHICKEN BREAST** with baby leaves and marinated goats' feta (GF)

**ROASTED HARISSA CAULIFLOWER** with organic red quinoa and avocado salad served with fired Kent pumpkin (DF, VG)

### DESSERT

**WARM PLUM PUDDING** with creamed egg nogg custard and roasted orange (GF)

**WARM DARK CHOCOLATE AND WALNUT BROWNIE** with churned vanilla cream and crisp hazelnut (V)

**CAPEL BLACK WAX CHEDDAR** and Adelaide Hill's triple brie with lavosh and mustard fruits (V)

**VEGAN SORBET** with raspberry jus and cookie crumb (VG, GF)



## SET MENU THREE (\$120)

### ENTRÉE

- OYSTERS KILPATRICK** half dozen fresh oysters with bacon and Worcestershire sauce (DF)
- SALMON SASHIMI** with green chilli, roasted sesame seeds, bugak and wasabi ponzu (GF, DF)
- SUMMER LEAVES** with saffron poached chicken, avocado, pickled Swiss mushrooms and toasted walnuts (GF, DF)
- CHAR SIU GLAZED PORK BELLY** with steamed bok choy and enoki mushroom (DF)
- ASIAN HERB SALAD** with chilled rice noodles and ponzu (DF, V)

### MAIN

- BUTTER ROASTED GINGIN TURKEY BREAST** on confit leg bound with creamed potato, seared sprouts, cranberry jus and crisp jamon (GF)
- KALBARRI GOLD BAND SNAPPER** with shichimi spice, green tea noodles, greens, crisp lotus root and reduced soy (DF)
- GRAIN FED HARVEY BEEF FILLET 250G** with crisp duck fat potatoes, charred asparagus and red wine jus (GF)
- WEST COAST, LINE CAUGHT MARKET FISH** on chargrilled broccolini with fired peppers, heirloom tomato and saffron (GF, DF)
- ROASTED HARISSA CAULIFLOWER** with organic red quinoa and avocado salad served with fired kent pumpkin (DF, VG)

### SHARE

- BABY LEAF SALAD** with baked walnuts and hazelnut vinaigrette (VG)

### DESSERT

- CRÈME RAMBLA** with roasted strawberries and dulce de leche (GF, NF, V)
- WARM PLUM PUDDING** with creamed egg nogg custard and roasted orange (GF)
- WARM DARK CHOCOLATE AND WALNUT BROWNIE** with churned vanilla cream and crisp hazelnut (V)
- CAPEL BLACK WAX CHEDDAR** and adelaide hill's triple brie with lavosh and mustard fruits (V)
- VEGAN SORBET** with raspberry jus and cookie crumb (VG, GF)