



\$65 Set Menu

3 courses including bread and a glass of Onda select wine

ENTREE

Semolina fried squid with lemon garlic aioli and a warm chick pea, chilli and garlic salad

Braised wagyu beef with pye lentils, fondant potatoes, globe artichokes and wild mushroom ragout GF

Pumpkin ricotta and sage gnocchi finished with creamy four cheese sauce and pistachio gremolata

MAIN

Atlantic salmon with a miso pesto, snow peas and gravlax salmon on a verjuice beurre blanc and finished with a black olive tapenade GF

Pork cutlet and roasted pumpkin with a leatherwood honey and sage crispy crackling, candied apples and cranberry jus GF

Slow braised lamb shoulder with caramelised sweet potato and Dijon puree, rocket and walnut gremolata, jus and caponata GF

DESSERT

Trio of sorbet

Raspberry and white chocolate bread and butter pudding with vanilla anglaise and Belgian white chocolate ice cream

Classic crème caramel with caramelised macadamias

Coffee or Tea – served with home-made petit fours

**Menu is subject to change – No other discount or card offer available on this menu
Surcharge per person – Saturday \$2.20 / Sunday \$3.30 / Public holiday \$6.50**