



\$75 Set Menu

3 courses including bread, chefs Canapé on arrival and a glass of Onda select wine

ENTREE

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

Confit of pork belly with seared scallops, Jerusalem artichoke puree and lemon a la grecque GF

Half dozen Sydney Rock oysters Onda Kilpatrick with braised leek and smoked speck

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

MAIN

Pan fried Goldband Snapper and roasted marron tail with medley of petit pois, caramelised pancetta and marron butter GF

Aged black Angus beef fillet on horseradish infused potato gratin with braised golden shallots and Madeira glazed sweetbreads GF

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

Twice cooked chicken stuffed with Swiss brown mushroom risotto, Swede fondant on chicken and corn consommé GF

DESSERT

Classic crème caramel with caramelised macadamias

Caramelised orange tart with almond lace tuille and a milk chocolate mousse

Chef's selection of cheese for 1

Tea or Coffee – 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**