

# 3 Course Set Menu

## Entrées to share

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### **PANKO CHICKEN**

Panko crumbed chicken bites served with jalapeño mayo

### **BEETROOT ARANCINI**

House-made beetroot arancini with charcoal mayo & hazelnut Dukkah v

### **CALAMARI**

Lightly fried Australian calamari dusted in semolina served with Nouc Cham & Asian slaw

## Main Course

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*Please choose 1 item from the selection below*

**All mains served with Asian slaw & chat potato sides**

### **MACKEREL**

Grilled Mackerel fillet served with tomato, chilli, olives & capers, Thousand layer chips & chorizo crumb

### **WAGYU BRISKET**

Smoked Wagyu brisket, corn bread, Adobo sauce & sweetcorn salsa

### **VEAL SCHNITZEL**

Parmesan & panko crumbed Veal, sauce Diane, Thousand layer chips and a jalapeño Asian slaw

### **VEGETARIAN PORTOBELLO & PORCINI RAVIOLI**

Pumpkin puree, sauteed mushrooms, Meridith Dairy goats fetta, pistachio, fried kale v

### **STUFFED CHICKEN BREAST**

Free ranged chicken breast stuffed with semi dried tomato, brie & thyme, wrapped in prosciutto and roasted. Served on set polenta with sauteed mushrooms & chicken jus

### **PORTERHOUSE - 300G**

French fries and red wine jus

**Upgrade your Porterhouse to:**

**EYE FILLET - 250G**

**+5**

**RIB EYE - 600G**

**+40**

**SCOTCH FILLET - 300G**

**+10**

**WAGYU SCOTCH FILLET - 300G**

**+60**

## Dessert

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*Please choose 1 item from the selection below*

### **BASQUE CHOCOLATE CHEESECAKE**

Poached quince, yoghurt ice cream and a Pedro Ximenez syrup

### **STICKY DATE & WALNUT PUDDING**

Butterscotch sauce and orange marmalade ice cream

### **COFFEE SEMIFREDDO**

Chocolate mousse, raspberry orange gel and smoked almond brittle

### **WARM CHOCOLATE BROWNIE**

Baileys Irish Cream whippy, macadamia crumb and brown sugar ice cream Passionfruit coulis, pistachio ice cream, white chocolate, Coco Pop pistachio crunch

*\*Please note: Meals will be served to the seat in which you ordered*