GROUP SET MENU
Spring

2 Courses $75pp
3 Courses $85pp

MÉLANGE BILPIN

ENTRÉE

Choose 1

Pumpkin Arancini on Tomato Sauce, & Mixed Leaf Salad (GF/DF/V)

Asparagus & Semi-Dried Tomato Tartlets, Mixed Greens, Lime Dressing (V)

Chef's Seasonal Soup of the Day (GF/V) (DF on request) served with toasted sourdough (GF on request)

MAIN COURSE

Choose 1

Slow Cooked Lamb Shoulder on Risoni, Mediterranean Vegetable, Tomato & Black Olive Sauce, with Feta Crumble

Szechuan Spiced Confit Pork Belly with Hoisin & Pear Jam on Rice Noodles & Asian Greens (GF)

Spinach & Cheese Ravioli with Roast Pumpkin & Wild Rocket in a Creamy Sage Sauce (V)

DESSERT

Choose 1

Jersey Cream Crème Brulée (GF)

Mélange Meringue with House made Lemon Curd, Whipped Cream & Seasonal Berries (GF)

Toblerone Chocolate Mousse with Strawberry Compôte (GF)

GF=Gluten Free | V=Vegetarian
****Weekend Surcharge 15% | Public Holiday surcharge 20% | One bill per table***