

*Set menus available for all group bookings & required for groups of 14 or more.
Not available for December – please see our Festive menus.*

2 courses \$49 | 3 courses \$65



entrée

coconut crumbed prawns

corn puree, avocado, orange chilli jam, grilled lime

roasted cauliflower ^(v)

bosc pear, toasted hazelnuts crumble, nasturtium leaf, aged balsamic dressing



main

porcini infused chicken breast

savoy cabbage, whipped royal blue potatoes, mushroom & fennel sauce

great southern sirloin steak ^(gf)

chive potato mash, buttered greens, cabernet jus

market fish

sourced fresh daily from australian waters

pan fried gnocchi

golden beetroot, swiss chard, cream, parmesan & shaved manjimup truffle



dessert

dark chocolate fondant

macerated berries, chocolate crumble, chocolate ice cream

strawberries & cream

macaroon, candy floss & strawberry coulis

