

Set Menu

2 courses for \$65 per person

3 courses for \$70 per person

Please choose one item from each course when ordering at the table

Entrée

Prawn Cocktail with Cucumber, Avocado and Marie Rose Dressing

Chicken Liver Parfait, Toasted Brioche, Onion Jam

Mushrooms on Toast with Tarragon Cream

Main

Pan Roasted Rainbow Trout with black pudding, mustard potatoes, celeriac (c)

Jerusalem artichoke and chestnut risotto, walnuts, white truffle, parsnip crisps (gf)

300g Scotch Fillet, Pinnacle, Vic British Breeds Scotch Fillet

300g Porterhouse, O'Connors, Vic British Breeds Porterhouse

200g Eye Fillet, O'Connors, Vic British Breed Eye Fillet

All Steaks served with Truffle Mash, Green beans and Red Wine Jus

Dessert

Crème Brulee with Shortbread (c)

House Cheese with Lavosh and Muscatel Grapes

White Chocolate Pannacotta (gf)