

**DINNER**



**SET MENU A**

**ENTREE**

**Salt & Pepper Squid** with wasabi mayo

**Balsamic Glazed Mushrooms** with halloumi  
on a bed of Rocket *GF/V*

**Spicy Chicken Wings** with creole mayo *GF*

**Steamed Mussels** in a garlic and white wine cream,  
served with locally sourced bread *GF\**

**MAIN**

**Oven Baked Fresh Fish of the Day** on rosti with rocket  
& beetroot relish *GF*

**Free Range Chicken Breast** seasonal greens, creamy herb  
mash and a brandy & garlic crème sprinkled with  
crushed macadamia nuts *GF*

**Two Braised Lamb Shanks** served with creamy mashed potato,  
peas and a red wine jus *GF*

**Roasted Vegetable, Feta and Pine Nut Salad** drizzled with  
a pesto dressing *GF/V*

**DESSERT**

**Sticky Date Pudding** with vanilla ice cream & butterscotch sauce

**Ice Cream Sundae** with chocolate sauce, raspberry coulis  
or caramel sauce *GF\**

**Cheese Board** with a selection of brie, blue and aged cheddar  
with crackers & quince paste *GF\**

*GF* Gluten free / *DF* Dairy Free / *V* Vegetarian

*GF\** Gluten free on Request / *DF\** Dairy Free on Request

Menu and prices are subject to change

**DINNER**



**SET MENU B**

**ENTREE**

**Salt & Pepper Squid** with wasabi mayo

**Balsamic Glazed Mushrooms** with halloumi  
on a bed of Rocket *GF/V*

**Spicy Chicken Wings** with creole mayo *GF*

**Steamed Mussels** in a garlic and white wine cream,  
served with locally sourced bread *GF\**

**MAIN**

**Oven Baked Fresh Fish of the Day** on rosti with rocket  
& beetroot relish *GF*

**Free Range Chicken Breast** seasonal greens, creamy herb  
mash and a brandy & garlic crème sprinkled with  
crushed macadamia nuts *GF*

**Two Braised Lamb Shanks** served with creamy mashed potato,  
peas and a red wine jus *GF*

**Roasted Vegetable, Feta and Pine Nut Salad** drizzled with  
a pesto dressing *GF/V*

*GF* Gluten free / *DF* Dairy Free / *V* Vegetarian

*GF\** Gluten free on Request / *DF\** Dairy Free on Request

Menu and prices are subject to change

**DINNER**



**SET MENU C**

**MAIN**

**Oven Baked Fresh Fish of the Day** on rosti with rocket  
& beetroot relish *GF*

**Free Range Chicken Breast** seasonal greens, creamy herb  
mash and a brandy & garlic crème sprinkled with  
crushed macadamia nuts *GF*

**Two Braised Lamb Shanks** served with creamy mashed potato,  
peas and a red wine jus *GF*

**Roasted Vegetable, Feta and Pine Nut Salad** drizzled with  
a pesto dressing *GF/V*

**DESSERT**

**Sticky Date Pudding** with vanilla ice cream & butterscotch sauce

**Ice Cream Sundae** with chocolate sauce, raspberry coulis  
or caramel sauce *GF\**

**Cheese Board** with a selection of brie, blue and aged cheddar  
with crackers & quince paste *GF\**

*GF* Gluten free / *DF* Dairy Free / *V* Vegetarian

*GF\** Gluten free on Request / *DF\** Dairy Free on Request