

\$60 SET MENU

starters

BEEF CARPACCIO

Lemon black pepper aioli, pickled onion, olive oil rosemary salt, crostinis

SEAFOOD CHOWDER

Salmon, snapper & bacon in a ginger orange infused cream

SMOKED SALMON ON WONTON

Lemon aioli, pickled onion, capers & dill

entrees

STUFFED CHICKEN

Roasted red pepper & basil tapenade, with tomato & smoked paprika sauce
Served with mashed potatoes & vegetables

STEAK & PRAWNS

7oz Flatiron with 5 seared prawns, salsa verde
Served with mashed potatoes & vegetables

SHORT RIBS

Red wine braised, rosemary & bourbon demi
Served with mashed potatoes & vegetables

AHI TUNA

Sesame crusted, ponzu & wasabi soy
Served with rice & vegetables

BUTTERNUT SQUASH & BRIE WELLINGTON

Spinach, tarragon & whole grain mustard cream
Served with mashed potatoes & vegetables

desserts

CRÈME BRÛLÉE

White chocolate & Baileys with caramelized sugar

SPICED APPLE & PEAR CRUMBLE

Gingerbread crumble & vanilla ice cream

PUMPKIN SPICED TIRAMISU

Kahlua & coffee soaked biscuits