



Set Menu D - \$65

STARTERS TO SHARE

Tasting Plate

Turkish bread with cashew pesto, marinated olives & feta, chorizo honey & brie, chicken drumettes, calamari fritti, and a rocket & parmesan salad.

CHOICE OF MAINS

CHICKEN BREAST

Mahogany Creek free range chicken breast with King prawn, oven baked in a creamy roast capsicum and pistachio sauce, served with mash potato and seared spinach.

SPAGHETTI COZZE

Local king prawns, mussels, fresh tomato, parsley, garlic and chilli with a dash of Sambuca and Fini olive oil.

SCOTCH FILLET

Premium grade Australian Black Angus scotch fillet served with baked field mushroom, spring beans wrapped in prosciutto and creamy mash potato drizzled with Lost Block Merlot reduction and Fini olive oil.

LUCKY DROP DESSERT

Select two desserts to be served alternately amongst guests.

Crème Brûlée

Double Choc Brownie

Apple & Blueberry Tart

Caramel & Banana Crepes