



Set Menu E - \$80

STARTERS TO SHARE

Tasting Plate

Turkish bread with cashew pesto, chorizo honey & brie, Moroccan lamb cutlets, seared scallops with citrus infused pear, prawn & 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 roasted capsicum and pistachio sauce, served with mash potato and seared spinach.

SALOM FILLET

Seared orange and almond topped Tasmanian salmon fillet with a spicy red capsicum, green apple and star anise relish served with Mediterranean couscous salad with pine nuts and a herb vinaigrette dressing.

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