



SET MENU – for large groups of 10 people or more – bookings in advance only

on arrival

ciabatta bread with extra virgin olive oil, balsamic syrup and warm olives

choice of entree

sashimi plate of tuna/kingfish/salmon with pickled ginger and wasabi

or

twice cooked pork belly with chargrilled pear and calvados reduction

choice of main

fresh seafood catch of the day

or

grilled eye fillet with sautéed broccolini, garlic skordalia and pink peppercorn jus

cheeses

selection of local and imported cheeses

(served with fig and walnut bread, guava paste and muscatels)

\$60 price per person (no wine included)

\$75 per person (includes a glass of wine per course)

\$85 per person (for additional dessert and coffee with wine per course)

*please note: any additional food or wine orders will be an added cost*