

The Dining Room

SET MENU \$65PP

ENTRÉE

- Freshly shucked natural oysters with finger lime and chives (GF | DF)
- Grilled king prawn with spicy nduja butter, micro herbs and charred lemon (GF)
- Baked cauliflower gratin with bechamel, gruyere cheese and panko crumb (V)

MAIN COURSE

- Chicken supreme with potato purée, fried chorizo, bush tomato, mushroom farce, tarragon jus (GF)
- Barramundi with house made XO sauce, peperonata, dill and crispy noodles
- Beef striploin with roasted garlic potato, brunt gem lettuce, bacon cream, caramelised onion sauce (GF)

DESSERT

- Fresh fruit tart with passionfruit coulis and strawberry sorbet
- Chocolate pudding with vanilla gelato and seasonal berry compote
- Lemon lime sorbet with mint syrup (VGN | GF)

GF = Gluten Free | DF = Dairy Free | V = Vegetarian | VGN = Vegan