



## SET MENU

3 Course \$65 or 2 Course \$55

Sour Dough Loaf with Condiments on Arrival

### Entrée

Seafood Assiette

*crab and green mango salad, roasted prosciutto prawns, salt cod brandade and crispy sourdough*

Artichoke and Sundried Tomato Ripieni

*with pumpkin, rocket and sage butter*

Greek Peppered Lamb Salad

*with Persian fetta baby Greek basil*

### Main

Char-grilled Eye Fillet

*confit potato, king oyster mushroom, shallot and cabernet vinegar jus*

Lemongrass Marinated Chicken Breast

*steamed sesame choy sum and lemon pilaf*

Pan-fried barramundi fillet

*with beer battered chips, salad*

### Dessert

Platform One Cheese Plate

*Hunter valley, Harrigans Irish cheddar, King island Seal Bay triple brie, from Victoria's Gippsland, shadows of blue with almond-stuffed Iranian dates and crispy walnut bread*

Lime Panna Cotta

*with watermelon sorbet and vanilla tuile*

Macerated Strawberry and Nectarine

*in cognac with a English toffee ice-cream*

Coffee or Tea