



Set Menu Options

All set menus start with Kayla's garlic and cheese focaccias followed by either:

** 1 course *

Main only \$30.50

** 2 courses **

Entre \$ main \$42.50 served 50/50 (choose from selection)

Or

Main & Dessert \$40.00 served 50/50 (choose from selection)

** 3 courses **

Entrée, Main & Dessert \$49.50 (speak to chef)

Entrée options:

1. Coconut and lime crumbed prawns on a salad of avocado, mango, cucumber, tomato, mixed leaves and julienne vegetables drizzled with aioli
2. Chicken saltimbocca of tender chicken breast medallions pressed with sage and prosciutto on wilted spinach with grilled asparagus and balsamic glaze.
3. Slow cooked beef cheek in a savoury beef teriyaki sauce served on a mash with sweet potato crisps and salsa verde.

Main options:

1. Chicken mignon stuffed with garlic, roasted red capsicum and spinach wrapped in prosciutto and sous vide on sweet potato mash with steamed seasonal vegetables topped with a sundried tomato pesto cream sauce
2. Rolled pork loin oven baked served on a cabbage, bacon and potato hash with a creamy seeded mustard sauce served on a walnut and rocket salad.
3. Lamb shanks (2) slow braised in a rich tomato, carrot, celery, fresh herb and onion sauce served on mashed potato.
4. salmon fillet crusted with basil pesto, baked and served on a roasted pumpkin, chickpea, fetta, red onion, rocket and spinach salad dressed with a lemon aioli.

Dessert options:

1. Berry Meringue Mountain of crisp meringue, mixed berries and whipped cream drizzled with chocolate sauce.
2. Coconut & lemon panna cotta with passionfruit syrup candied orange and toffee.