



Set Menu 1

Entrée

Chefs grazing platter, dips, olives, thai chicken dumplings with sweet plum, risotto balls, szechuan dusted calamari, cured meats, smoked salmon grissini and fetta stuffed pepperdews served with a selection of breads

Main

Grange Fish and Chips - beer battered or grilled, served with tartare, aioli and fresh lemon

300g MSA Rump Steak* with creamy mash potato, chili chive brandy butter and rich beef glaze

Barossa free range chicken breast - filled with semidried tomato and ricotta served on kipfler potato sauté with zucchini and sweet capsicum coulis

Char-grilled vegetable stack - layers of char gilled capsicum, eggplant, zucchini and buffalo mozzarella with olive tapenade and sticky balsamic

*All steaks served medium
All main courses served with garden salad

Dessert

Blueberry Pannacotta with strawberry soup and mascapone

Kahlua Crème Brulee w pistachio biscotti and chocolate dipped coffee beans

Two course menu \$40

Three course menu \$49

Menu subject to seasonal change
(please note all guests to have the same two courses
eg. entrée/main or main/dessert)



Set Menu 2

Entrée

Brushetta - fresh roma tomato, basil, parmesan cheese served on ciabatta bread

Naked Local Oysters served with fresh lemon

Sea Salt and Szechuan Pepper Calamari Tangle with rocket salad and lime aioli

Mains

Crispy Skin Salmon Fillet - with a roast capsicum, chive, Spanish onion salsa and sauté zucchini ribbons

Barossa Free Range Chicken Breast - filled with semidried tomato and ricotta served on kipfler potato sauté with zucchini and sweet capsicum coulis

300g Margaret river porterhouse, with creamy mash potato, chili chive brandy butter and rich beef glaze **

Char-grilled vegetable stack - layers of char gilled capsicum, eggplant, zucchini and buffalo mozzarella with olive tapenade and sticky balsamic

***All steaks served medium
All main courses served with garden salad**

Dessert

Blueberry Pannacotta with strawberry soup and mascapone

Kahlua Crème Brulee w pistachio biscotti and chocolate dipped coffee beans

***Two course menu \$50
Three course menu \$57***

Menu subject to seasonal change