

# SET MENU

1 X ENTRÉE 1 X ENTRÉE 2 X MAINS 2 X DESSERTS 2 X GLASSES OF 2 X GLASSES OR BEER SUSE WINE OR BEER

# **ENTRÉE**

### TEMPURA EGGPLANT

served with a trio of dips (olive tapenade, tomato relish & basil pesto)

# PEACH & HALOUMI BRUSCHETTA

toasted sourdough topped with/ whipped ricotta, grilled peach & haloumi, finished w/ bunya & macadamia nut honey drizzle

# CHICKEN & LEEK VOL-AU-VENT

house made vol-au-vent filled with/chicken, leek & a cheese cream sauce

# **MAIN**

# THERMADOR STRIPLOIN

sirlion grilled to your liking topped with/ grilled prawn skewer & a rich thermador sauce, served on mixed greens & mash potato

### PORK FROM THE SOUTH

southern fried pork loin served w/ mac & cheese, mixed greens & cranberry sauce

## VEGAN SPAGHETTI MEATBALLS

spaghetti tossed with/ a ratatouille sauce & quinoa balls, topped with/ a bunya nut pangretatto

# **DESSERT**

STRAWBERRY & CREAM PIZZA
CHOCOLATE MOUSSE CANNOLI
BAILEYS CRÈME CARAMEL

