



### **3 course table set menu \$85 pp groups over 6**

#### **Appetiser for table**

Toasted garlic bread & parsley

#### **Entree - Choice of 3 dishes for the table**

Duck rilette, pickles, mustard & crouton

Escargot in white wine and garlic sauce

Friture de calmar (fried squid), garlic and parsley

Steak tartare, traditional condiments and cured egg yolk

Grilled Portobello mushroom, buffalo mozzarella and lemon beurre noisette

#### **Main - Choice - Individual**

Wood fire grilled market fish with fragrant broth, squid and prawns

Pea, mint & grilled zucchini risotto (V)

Roasted leg of lamb, polenta, ratatouille and basil salsa

Chicken supreme, Jerusalem artichoke puree, roasted parsnip and chicken jus

Char grilled 300g Striploin with Parish Mash and Red Wine Jus

#### **Sides - for the table**

Green salad & Cranberry

Steak fries

Honey carrots & mustard

#### **Dessert**

Warm sticky date pudding & Chantilly Cream

Bake cheesecake & vanilla ice cream

Hot Chocolate delice with strawberries

