

EXCLUSIVE SET MENU

2-COURSE MEAL

ENTRÉE & MAIN
\$50 PER PERSON

3-COURSE MEAL
ENTRÉE, MAIN & DESSERT
\$58 PER PERSON

ENTRÉE

Choose 2 Options, Alternate Serve

ASIAN MIXED ENTRÉE

Spring roll, fried dim sim, samosa.
Served with sweet sour sauce.

TOMATO AND FETA BRUSCHETTA V

Fresh vine ripened tomatoes, Spanish onion, crumbled feta, balsamic vinegar & parmesan cheese. Served with garlic bread.

ARANCINI V

Rice balls stuffed with mushroom & parmesan.
Served with garlic aioli dipping sauce.

LEMON PEPPER CALAMARI I

Hand crumbed lemon pepper calamari.
Served with lime zested aioli.

MAIN

Choose 2 Options, Alternate Serve

GREAT SOUTHERN PINNACLE STRIPLOIN GF

200g grain fed MSA quality.
Served with chips, salad and gravy.

TASMANIAN SALMON GF A

Pan fried salmon fillet 200g with creamy leak & pink peppercorn sauce. Served with mashed potato and seasonal vegetables.

350G HOMEMADE CHICKEN SCHNITZEL

Served with chips, salad and gravy.

THAI GREEN CURRY CHICKEN

Green curry paste cooked through with coconut cream, mixed vegetable & tender chicken. Served with steamed rice.

DESSERT

STICKY DATE PUDDING V

Sticky date pudding. Served with butterscotch sauce with vanilla ice cream & whipped cream.

CHOCOLATE LAVA CAKE V

Chocolate lava cake. Served with chocolate gelato & berry compote.

PAVLOVA V

A meringue cake that has a light and delicately crispy crust with soft marshmallow centre. Served with whipped cream, mixed berry and berry coulis.





TRADING HOURS

LUNCH

DAILY

12:00PM – 2:30PM

DINNER

MONDAY – THURSDAY

5:30PM – 9:00PM

FRIDAY – SATURDAY

5:30PM – 9:30PM

SUNDAY

5:30PM – 8:30PM

