



# Set Course Menu

**TWO COURSES | \$64**  
**THREE COURSES | \$74**

5.30pm - 9.30pm

## ENTRÉE

### Ciabatta Bread <sup>v</sup>

Ciabatta bread, whipped truffle & black garlic butter

## MAIN

### Beef Steak

Char-grilled sirloin steak served with rocket salad, steak fries  
and your choice of merlot jus'

OR

### Salmon <sup>gf</sup>

Mt Cook salmon fillet, rocket leaves, potato rosti, chermoula  
eggplant caviar, tahini yoghurt and pickled fennel

OR

*Vegetarian option available on request*

## DESSERT

### Mousse Cake

Peanut brownie mousse cake, toasted marshmallow  
ice cream and pecan praline

OR

### Ice Cream

Boysenberry cheesecake ice cream and freeze-dried  
berry chocolate bark

Please advise our friendly staff of any allergies or dietary requirements  
Vegetarian (v), Vegan (vgn), Gluten-free (gf), Dairy-free (df), Option available (\*)  
*Gluten-free items may contain traces of gluten*