



Flame Set Menus for Group Bookings 12 persons or more

2 courses (Entrée & Main or Main & Dessert) \$38.00 (Member) \$43.00 (Non Member)

3 courses \$51.00 pp (Member) \$57.00 (Non Member)

Entrée

WA KINGFISH CARPACCIO GF

toasted macadamia nuts, micro herbs, finger lime caviar

DUCK TACOS

shredded duck, lettuce, tomato, cheese, soft tacos, guacamole, salsa

WAGYU BRISKET PAPPARDELLE

sliced king browns, truffled pecorino, crunchy lemon/parsley crumbs

SIMPLE CRUMBED CALAMARI

calamari strips, lemon cheek, simple tartare

Main Course

SLOW COOKED LAMB SHOULDER GF

Moroccan Zaalouk, (eggplant & tomato stew), labneh, crisp saltbush

RIVERINA DISTRICT SOUTHERN NSW EYE FILLET 200 GRAMS

Spring greens, chips, Bone Marrow Jus

TASMANIAN SALMON WELLINGTON

buttered spinach, breadcrumbs, cream cheese, pastry lattice, creamy lemon dill sauce

ACHIOTE-MARINATED CHAR-GRILLED BONLESS SPATCHCOCK

black bean, mango, coriander, lime salad

Desserts

TORCHED LAVENDER CRÈME BRÛLÉE

Lavender scented crème brulee, shortbread, honeyed blueberries

BLONDE BROWNIE SMASH

Smashed white choc brownie, white choc mousse, vanilla cream, strawberry sherbet

BAILEYS SELF-SAUCING PUDDING

Clotted cream, vanilla bean ice-cream

MILK & COOKIES

Vanilla panacotta, marshmallow stuffed peanut butter chocolate chip cookies

ASSORTED CHEESE PLATE (additional \$10 pp)

sundried fruits, quince paste & crackers