



## Flame Set Menus for Group Bookings 12 person or more

2 courses (entrée & Main or Main & Dessert) \$39.00 (Member) \$45.90 (Non Member)

3 courses \$52.00 pp (Member) \$61.20 (Non Member)

### Entrée

#### CRUDO OF HIRAMASA KINGFISH

macadamia nuts, micro herbs, finger lime caviar

#### DUCK TACOS

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

#### CRUMBED POACHED EGG

miso almond butter, new season asparagus

#### SALT & PEPPER SOUTHERN CALAMARI

lemon cheek, saffron aioli

### Main Course

#### CONE BAY BARRAMUNDI

chilled king prawns, avocado, pumpkin butter, green curry cream sauce

#### KING PRAWN TAGLIATELLE

citrus zest, crisp prosciutto crumbs, chili, garlic, parsley. olive oil

#### CHICKEN KIEV (do you remember?)

english spinach mash, pickled cherry tomatoes

#### PARMESAN-CRUSTED 4 POINT RACK OF LAMB

cracked & crispy chat potatoes, baby pea mash, mint béarnaise

#### EYE FILLET - 200 GRAMS – additional \$5.0 PP

chips, olive oil green vegetables, mushroom sauce

### Desserts

#### STICKY DATE

caramel sauce, banana ice-cream on a stick

#### COFFEE CARAMEL CREME BRÛLÉE

mascarpone cream, chocolate brownie

#### BANOFFEE COCONUT CHIA PUDDINGS

toffee bananas

#### ICED VOVO ICE-CREAM CAKE

raspberry sauce

#### ASSORTED CHEESE PLATE additional \$5.0 pp

sundried fruits, quince paste & crackers