

3 course set menu

entrée

half dozen oysters Kilpatrick

meatballs with tomato coulis and parmesan

risotto balls of swimmer crab and chives, with a chilli and caper oil

main

lamb shanks with white wine, rosemary and thyme on mash

chicken breast with brie, prosciutto and garlic cream on sweet potato mash

250g eye fillet with red wine reduction on mash

dessert

gelati cones quartet

vanilla bean brulée with shortbread

chocolate pudding, soft strawberries and vanilla bean icecream

\$44.90 per person

please note at least 48 hours notice is required if you wish to choose the set menu option