



# Set course menu

2 course from \$60pp

3 course from \$70pp

Choice of three options per course

## Entree

Alaskan king crab salad with citrus infused dressing

Crispy baby snapper fillet on caponata with aromatic bread crumbs

Crumbed buffalo mozzarella on tomato salad

Individual salumi plate with prosciutto, cacciatore, capocollo & mortadella

## Main

Double pressed, slow roasted pork belly with almond, herbs and mustard fruit

Hopkins River eye fillet with potato mash, caramelised shallots and balsamic jus

Ocean trout with Sicilian cous cous and citrus dressing

Sicilian style pumpkin risotto with crispy sage

## Sides for the table

Rocket, pear and parmesan salad with balsamic dressing

Garlic and rosemary roasted chats



## Dessert

Honeycomb and white chocolate semi-freddo with berry coulis

Chocolate chilli mousse

Liquorice panna cotta with amaretti and orange

Chef's selection of local and imported cheese with lavosh and house made jam