

March 2020 Set Menu
Set menu \$75pp

Starter
Choice of 3

Tempura zucchini flower, spiced beetroot hummus, quinoa, almond, dates (df)(gf)

Thomas corner terrine, housemade brioche, mixed pickles

Sashimi kingfish, diakon, toasted peanuts, fingerlime, ginger & lime dressing (gf,df)

Main
Choice of 4

Daily fish, sugar snaps, snow peas, lemon myrtle butter, yogurt tartare (gf)

Hand stretched halloumi, harissa roasted pumpkin, grilled zucchini, pearl cous cous (gf)

BBQ sovereign lamb loin, kiflers, capers, tzatziki, fresh mint sauce (gf)

Wagyu rump 3+, pancetta roasted carrots, carrot pesto, Café de Paris butter, jus (gf)
(supplementary \$7 pp)

Dessert
Choice of 3

Brandy snap and mango sandwich, roasted blood plums, passion fruit, mint

Valrhona chocolate terrine, chilli praline, ginger anglaise

Woombye triple cream brie (QLD) pickled grapes, hand rolled linguette crackers

A 15% surcharge applies on public holidays.
Please note meals may contain traces of nuts.