

Set Menu A - \$55 pp



entrees

crisp zucchini flowers stuffed with goat's cheese ricotta on ratatouille

or

scallops with baby cos, roasted cashews and vinaigrette

mains

slow cooked veal shanks with soft truffle polenta broad beans, mushrooms and
jerusalem artichoke chips

or

char grilled atlantic salmon with panzanella salad and basil aioli

or

grain fed sirloin with roasted kiffler potatoes, frenched beans and café de paris
butter

desserts

chocolate and espresso brulee with biscotti

or

baked cheesecake with balsamic strawberries