

3 Course Menu

\$65/pp

Entree

Each guest selects one

Stockman's Dumplings

In house made white Pyrenes lamb dumplings, infused with ginger & momo masala served with tomato chutney.

St. Jack's Scallops

Pan fried scallops, flambé with brandy and finished with a champignon mushroom creamy sauce.

Devils Marbles

Crumbed Arborio rice infused with Spanish saffron and lemon skin, with a heart of melted cheese and a hint of chilli. Served with Ajvar sauce.

Mains

Each guest selects one

Riverina Black Angus Rump Steak 150g

Grainfed Angus Beef originates from the fertile Riverina region of NSW, where specially selected Black Angus cattle are fed a grain based diet for an average of 120 days.

Marinated Chicken Breast

Chicken breast marinated with a selection of fresh Mediterranean herbs.

Salmon Fillet

marinated with fresh herbs, served with roasted garlic and lime aioli or our Chef's creamy seafood sauce, infused with brandy, lime, basil and soy.

Vegetarian Medley

A selection of fresh seasonal vegetables, haloumi cheese and Ajvar sauce

All mains are served with your choice of

Select 1 -

- Roasted potatoes & stir fried vegetables
- Fresh seasonal salad
- Chips

Select 1 -

- Creamy mushroom sauce
- Green peppercorn sauce
- Diane sauce
- Light chilli mint sauce
- Garlic + Lime aioli
- Chef's creamy seafood sauce, infused with brandy, lime, basil and soy

Dessert

Each guest selects one

Raspberry Panna Cotta

An refreshing set infusion of double cream, with raspberry and Tahitian vanilla beans.

Smash AND Crash Our signature house dessert.

An artisan vanilla bean gelato, on a cold stone served with your choice of the following and garnished with fairy floss...

Select 2

- a) Mini M&M's
- b) Chocolate Flake

- c) Maltesers
- d) Marshmallows

Select 1

- a) Butterscotch sauce
- b) Warm Chocolate ganache

