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## SET DINNER MENU

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### ENTREE

**Curried seafood chowder**  
grilled sourdough

**Salmon sashimi**  
pickled ginger + cucumber, wasabi, soy (G)

**Thai fishcakes**  
sweet + sour dipping sauce (G)

**Chilli salt squid**  
quinoa tabbouleh, preserved lemon aioli

**Seared scallops**  
tartare sauce, lemon (G)

**Steamed broccolini**  
quinoa tabbouleh, lemon aioli (G) (V)

Includes char-grilled sourdough bread and  
garlic butter on the table to share

### MAIN COURSE

**Moo brew battered fish of the day**  
chips, salad, tartare sauce

**Char-grilled blue eye**  
roast potatoes, asparagus, spinach,  
salsa romesco (G) (N)

**Seafood pie**  
white fish, salmon, scallops, mussels,  
parsley + mint cream

**Seafood linguini**  
scallops, fish, squid  
chilli, tomato, garlic, parsley, parmesan  
(gluten free penne available)

**Longford scotch fillet of beef**  
chips, salad,  
mushroom or pepper sauce (G)

**Vegetarian linguini (V)**  
(gluten free penne available)

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### DESSERT

**Chocolate mousse,**  
dark chocolate ice cream (G)

**Sticky date + apple pudding**  
butterscotch sauce, vanilla bean ice cream (G)

**Lemon crème brûlée,** langue de chat (G)

**King Island brie**  
served with crackers,  
toasted sourdough, celery  
(gluten free crackers/bread available)

**2 courses \$55**  
**3 courses \$65**

(G) Gluten free dishes  
(V) vegetarian