
SET MENU

ENTREE

Curried seafood chowder
grilled ciabatta

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

Thai fishcakes
sweet + sour dipping sauce (G)

Chilli salt squid
quinoa tabbouleh, preserved lemon aioli

Prawn + ginger dumplings
green chilli sauce, coriander, fried shallot

Steamed greens + quinoa tabbouleh
lemon aioli (G) (V)

Includes char-grilled ciabatta 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
chips, greek salad, garlic butter (G)

Seafood pie
white fish, salmon, scallops,
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)

Broccolini linguini (V)
shallots, chilli, garlic, tomato,
spinach, parmesan
(gluten free penne available)

DESSERT

Granny Smith apple pie
vanilla bean ice cream (G)

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

Lemon crème brûlée, langue de chat (G)

Raspberry sorbet (G) (v)

Bream Creek Dairy brie
served with lavosh,
toasted ciabatta, celery
(gluten free crackers/bread available)

2 courses \$55

3 courses \$65

(G) Gluten free dishes
(V) vegetarian