
SET MENU

ENTREE

Curried seafood chowder
grilled ciabatta

Kingfish sashimi
wasabi, ginger, sesame + 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)

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

MAIN COURSE

Beer battered fish of the day
chips, salad, tartare sauce
(gluten free battered fish available)

Char-grilled fish of the day
fried cauliflower, baby carrots,
green herb + tahini salsa (G)

Seafood pie
blue eye, scallops, mussels,
crushed peas, parsley + mint cream

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

300g scotch fillet of beef
chips, tomato + red onion salad,
mushroom or pepper sauce (G)

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

DESSERT

Chocolate fondant
chocolate gelato (G)

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

Lemon crème brûlée, lemon sorbet (G)

Blueberry and passionfruit sorbet (G) (v)

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

Two courses - \$55
Three courses - \$65

(G) Gluten free dishes
(V) vegetarian

Let us know if you have other dietary requirements.
We can usually design a dish to suit however we cannot
guarantee completely allergy-free meals due to the
potential of trace allergens in the working environment and
supplied ingredients.