
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 (G)

lemon aioli

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

MAIN COURSE

Beer battered blue eye

chips, salad, tartare sauce, lemon
(gluten free battered fish available)

Char-grilled blue eye

Tree bean + sweetcorn salsa,
avocado + lime cream (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)

Scotch fillet of beef

chips, tomato + red onion salad,
mushroom or pepper sauce (G)

Broccolini linguini

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)**Strawberry and passionfruit sorbet (G) (vegan)****Bream Creek Dairy brie**

served with lavosh, ciabatta, sloe paste
(gluten free crackers/bread available)

Two courses - \$65**Three courses - \$75**

(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.