

# Set Menu

## \$60 per Person

### ENTRÉE

Charcuterie Plate (share between 2)

Chef's Daily Selection of Gourmet Produce

Brookland Valley Small Batch Rojo Grande

Potage Du Jour

Chef's Daily Soup, Baked French Baguette

Brookland Valley Small Batch Pinot Grigio

North West Prawns Tails

Caper berry Butter, Pea Puree, Chorizo, Capsicum Coulis

Sir James Cuvée Brut Pinot Noir Chardonnay

### MAIN

Herb Marinated Chicken Breast \*

Capsicum Hummus, Asparagus, Shiraz Jus

Brookland Valley Verse 1 Chardonnay

Slow Cooked Pork Cheek

Cauliflower Crush, Wilted Spinach, Truffel Jus

Brookland Valley Small Batch Rose

Confit Duck Leg \*

Apple Compote, Green Beans, Cider Jus

Brookland Valley Verse 1 Shiraz

Falafel & Baba Ganoush \*

Confit Red Capsicum, Mixed Herbs,

Mint Yoghurt Dressing

Brookland Valley Small Batch Pinot Grigio

### DESSERT

Fromage Du Jour (Daily Cheese)

Dried Fruit & Nut Log, Port Quince Jelly, Nutty Wafer

Raw Avocado and Lime Tart\*

Vegan Mango Macaroon

Royal Trianon

Dacquoise, Chocolate Praline, Crunchy Feuillantine Chocolate Mousse, Chocolate Macaroon

Rhubarb Semi-Freddo\*

Cinnamon Sugar, Pistachio Cream, Poached Rhubarb

Flutes Gourmandise (share between 2)

Chef's Daily Selection of Petit Desserts

Juniper Estate Cane-Cut Riesling

**DISCOUNT CARDS (eg. ENTERTAINMENT CARD) ARE NOT ACCEPTED  
WITH THIS PROMOTION  
PLEASE NOTE THIS INCLUDES YOUR ENTIRE TABLES ACCOUNT.**