

## Set Menu One

### The Classic

\$45.00 per person

#### To start

Chef's daily share board

#### Main

##### bangers & mash

butchers best pork sausages, mash, onion jam, boozy gravy

OR

##### fish & chips

served with hand cut chips & salad

OR

##### Vegetarian Tart

goats curd, dressed rocket, charred asparagus

#### Dessert

##### Your own birthday cake

plated by our chef's with coulis and cream

*(If it's not a birthday, have a slice of our cake of the day with cream*

*Add \$5.00)*

Barista Coffee or Tea included

## Set Menu Two

### The Bistro

\$55.00 per person

#### To start

Chef's daily share board

#### Main

##### Salmon Salad

House smoked, beetroot, crispy grains, goats curd, pickled red onions, pomegranate dressing, poached egg.

OR

##### Texan Chicken

Crumbed smoked parma, chipotle nap sauce, parma ham, mozzarella, dirty potatoes, dressed leaves

OR

##### Beef Cheek

Slow braised, potato mash, pickled walnuts, broccolini, baby carrots

#### Dessert

##### Sticky Date Pudding

butterscotch sauce and cream

Barista Coffee or Tea included

## Set Menu Three

### The Gourmet

\$60.00 per person

#### To start

Chef's daily share board

#### Main

##### Sirloin Steak

margaret river treeton farm beef, grass fed seasonal greens, café de paris butter and herb potato galette

OR

##### Market fish of the day

see our specials board

OR

##### Pink Lamb Cutlets

house smoked with potato galette, capsicum & walnut whip, charred vegetables, winter greens jus

#### Dessert

##### Red Velvet Chocolate Cake

OR

##### Sticky Date Pudding

butterscotch sauce and cream

Barista Coffee or Tea included