



Set Menu 1 | The Lookout

ONLY AVAILABLE WEEKDAYS

Two Courses

Main and Dessert
\$30 per person

Entrée and Main
\$32 per person

Three Courses

Entrée, Main and Dessert
\$38 per person

Four Courses

Starter, Entrée, Main and
Dessert
\$43 per person

Entrée

Salt and Pepper Squid with Asian Slaw, Namn jim, garlic aioli & lemon.

Spaghetti with a rich napoletana sauce, caponata vegetables & shaved parmesan cheese.

Vegetable Frittata with baby spinach, roasted butternut pumpkin, mediterranean vegetable salad & Danish fetta. (optional: pork, fennel chilli sausage).

Mini beef nachos, oven baked corn chips, melted mozzarella cheese, smashed avo & sour cream (optional: chilli).

Mains

Sirloin steak with romesco, brick chips, asparagus, garlic mushrooms & maitre d butter.

Thyme infused chicken kiev with broccolini & sun-dried tomato caponata.

Pumpkin ravioli with romesco cream sauce, baby spinach & shaved parmesan.

Tempura John Dory with garden salad, beer battered chips, garlic aioli & lemon.

Desserts

½ serve of Warm sticky date pudding with hot butterscotch sauce and vanilla icecream.

Passionfruit pannacotta with berry compote & fresh mint

½ serve of Warm chocolate mud cake with hot chocolate ganache served with vanilla ice cream.

All Set Menus - alternate drop of 2 of your choices from Entrée, Main & Dessert
These set menus will remain alternate drop unless approved by management Extras
available for weekdays. Please see management to create your own experience



Set Menu 2 | The Sublime Point

Two Courses

Entrée and Main or Main
and Dessert

Weekday \$37 pp

Weekend \$41.50 pp

Three Courses

Entrée, Main and Dessert

Weekday \$45 pp

Weekend \$50 pp

Four Courses

Include Starter

Weekday \$50 pp

Weekend \$53 pp

Note: Less than 35 people
choose dessert options
from package 1

25+ people Options:

Vegetarian or lamb
Moussaka served with
roasted vegetables
Lamb rump

Entrée

Spaghetti bolognese, beef mince slow cooked for six hours in a rich tomato napolatana sauce and shaved parmesan.

Moroccan bean salad with baby spinach, pumpkin, Spanish onion, rainbow slaw, feta & salsa verde dressing.

Tempura Prawns with Asian Slaw Salad, lime aioli & lemon.

Chilli pulled pork & crispy noodle slaw salad with toasted Italian bread.

Mains

Haloumi stuffed chicken kiev with smashed avocado, broccolini & sundried tomato salsa.

Sirloin steak with paris mash, asparagus, oven roasted tomato and creamy pepper sauce.

Risotto of roast pumpkin & semi dried tomato, finished with thyme roast field mushrooms & pecorino (option: meat or vegetarian)

Pan fried John Dory Fillet with rocket pesto, caponata vegetables, asparagus, salsa verde & lemon.

Dessert (35 people minimum)

Berryliscious cheesecake with berry compote & fresh mint.

Belgium chocolate pannacotta with raspberry nectar and chocolate shavings.

Kaffir lime lead tart with candied lime zest.

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Set Menu 3 | Lady Fuller

Minimum 35 people

Two Courses

Entrée and Main or Main
and Dessert

Weekday \$41.50 pp
Weekend \$43.50 pp

Three Courses

Entrée, Main and Dessert

Weekday \$51.50 pp
Weekend \$56.50 pp

Four Courses

Starter, Entrée, Main
Course and Dessert
\$61.50 per person

Entrée

Garlic Prawn spaghetti with fresh tomato, white wine, lemon and fresh herbs.

Pesto Gnocchi with caponata vegetables in a rich tomato napolitana sauce & shaved parmesan cheese.

Crispy Skin Pork Belly with honey, sage, apple cider glaze, apple cider glaze, pear puree, apple & watercress salad.

Vodka & lime cured salmon with baby spinach, capers, smashed avocado, rainbow slaw salad, Spanish onion & salsa verde.

Mains

Crispy Skin Salmon with lime & sumac crust, herb cous-cous, tahini yogurt & shaved onion.

Crisp seram wrapped chicken breast with poached prawns, asparagus & bur blanc.
250g Grain fed Scotch Fillet steak with roast root vegetable salad, paris mash, watercress & red win jus.

Dukkah crusted lamb rump with sweet potato mash, baby wilted spinach and shiraz jus.

Dessert

Pumpkin Pie with vanilla bean gelato & pecan praline

Crème caramel with seasonal fresh fruit

Belgium chocolate mud cake served with warm chocolate fudge sauce and vanilla ice-cream

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Set Menu 4 | Breakfast Degustation

\$20 per person

Share platters with a variety of your breakfast favourites including:

\$25 PER PERSON
DEGUSTATION PLUS
FRENCH TOAST

Baby Spinach, seared bacon, pork fennel & chilli sausage, Garlic Mushrooms, roasted butternut pumpkin, Marinated beetroot, Moroccan infused baked beans, caponata vegetables, goats cheese & eggs.

\$30 PER PERSON
DEGUSTATION PLUS
FRENCH TOAST PLUS
TEA, COFFEE AND JUICE

ADD:

Raisin French toast with banana, maple syrup & ricotta.