

SET MENU 1 | The Lookout

Two Courses

Main and Dessert

\$28.50 per person

Entrée and Main

\$30.50 per person

Three Courses

Entrée, Main and Dessert

\$36.50 per person

Include Starter

\$41.50 per person

Senior price pck1

3 course \$33.50

Or main dessert

With complimentary

House beverage

ENTRÉE

Salt & pepper squid with Asian leaf salad, wakame & nam jim

Spinach, pumpkin & ricotta cannelloni with Napolitana sauce & mozzarella cheese

Portobello mushroom risotto finished with mascarpone & shaved parmesan (GF)

Lemon pepper haloumi & red quinoa salad, roquette, Spanish onion, roasted capsicum & balsamic glaze dressing (GF)

MAIN

Steak of the day with broccolini, capsicum relish maître d butter (GF)

Thyme infused chicken breast with mash potato, green beans & garlic cream sauce (GF)

Pumpkin ravioli w/ sage, walnut beurre noisette

Seared fish of the day with ratatouille & salsa verdé (GF)

DESSERT

Sticky date pudding served with hot butterscotch sauce & vanilla ice cream

Rich chocolate mud cake served with a hot chocolate fudge sauce and ice cream

Vanilla bean pannacotta with berry compote (GF)

SET MENU 1 IS NOT AVAILABLE ON WEEKENDS OR NIGHTS

SET MENU 2 | Sublime Point

Two Courses

Entrée and Main or Main and Dessert

\$35.50 per person

\$39.00 per person - weekends

Three Courses

Entrée, Main and Dessert

\$43.50 per person

\$48.50 per person - weekends

Four Courses

Include Starter

\$48.50 per person

\$51.50 per person - weekends

ENTRÉE

Chicken & Portobello mushroom risotto finished with mascarpone & shaved parmesan (GF)

Moroccan spiced squid with rocket, cherry tomato salad with garlic aioli

Chilli garlic prawns with saffron infused jasmine rice with peas & roasted capsicum (GF)

Beetroot, asparagus & goats cheese salad, mesclun & eschallots vinaigrette

MAIN

Roast pork loin

Thyme infused chicken Kiev with pumpkin, pinenut, lemon risotto cake, broccolini, jus gras

Sirloin with mash potato, asparagus & creamy pepper sauce

Crispy skin salmon with potato puree, broccolini, beurre blanc sauce

DESSERT

Crème caramel w/ season fruits

Strawberry mousse w/ pecan praline

Banoffee cheesecake with caramelised banana & honeycomb dust

SET MENU 3 | Lady Fuller

Two Courses

(Entrée and Main or Main and Dessert) **\$40.00 per person**
\$42.00 per person - weekends

Three Courses (Entrée, Main and Dessert)
\$50.00 per person
\$55.00 per person - weekends

Four Courses
(Starter, Entrée, Main Course and Dessert)
\$60.00 per person

ENTRÉE

Smoked salmon with rocket, shaved fennel & cherry tomato salad with a seeded mustard vinaigrette
Prawn & saffron risotto, roasted red capsicum & fresh basil
Twice cooked goats cheese soufflé, beetroot puree, shaved fennel
Crispy skin pork belly with honey, sage, apple cider glaze, pear puree, roquette & apple salad

MAIN

Crispy skin barramundi with prawns, potato puree, asparagus béarnaise
Eye fillet with mash potato, asparagus, oven roasted tomato & creamy pepper sauce
Crispy skin chicken breast w/ parmasen polenta, greens, cherry tomato & harissa salsa
Scotch fillet with potato gratin, garlic puree, asparagus & red wine jus

DESSERT

Belgium chocolate pannacotta with raspberry nectar & chocolate shavings
Cherry ripe profiteroles with chocolate ganash & fresh mint
Vanilla bean crème brulee with pistachio biscotti

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