

Set Function Menu A



Let's Start with (Share)

House-made dips served with warm pita bread

Kalamata and green olives marinated in fresh herbs,
fennel and virgin olive oil (GF) (DF) (NF)

Saganaki, cheese pan fried with fresh lemon (GF) (NF)

Oysters natural – fresh lemon and vinaigrette (GF) (DF) (NF)

Oysters Kilpatrick – grilled bacon and Worcestershire
sauce (DF) (NF)



For Main (Choice Of)

Char-grilled 250g Gippsland grass fed Eye fillet served medium
with creamy potato mash (GF) (NF)

Calamari dusted in flour, lightly fried, with tartare sauce (DF) (NF) (GFA)

Linguine marinara, fresh assorted seafood pan seared, finished
with garlic, parsley and olive oil (NF)

Fish of the day

Set Function Menu B



Let's Start With (Share)

Saganaki, pan fried cheese with lemon (GF) (NF)

House-made dips served with warm pita bread

Scampi spring rolls served with mushroom soy and Thai sweet chilli dipping sauce (DF) (NF)

Calamari dusted in flour, lightly fried, with tartare sauce (DF) (NF) (GFA)

To Finish (Choice of)

Vanilla cream crêpe pillows with apricot, fig compote and hazelnut ice cream

Mango and coconut panna cotta in a tuile basket with sliced mango and mixed berries (Can be GF)

For Main (Choice Of)

Garlic king prawns with white wine, roasted garlic, butter and parsley (GF) (NF)

Bug halves pan seared in a sweet soy chili sauce served with jasmine rice (NF)

Chicken breast filled with a risotto of spinach, sundried tomatoes, bocconcini cheese, basil and truffle served with a sweet potato mash, snow peas and chicken apricot jus (GF) (NF)

Mixed mushroom risotto with leek, thyme and reggiano parmesan (GF) (NF) (V)

Fish of the day



Set Function Menu C



Let's Start With (Share)

Whitebait lightly floured and golden fried served with a smoked paprika aioli (DF) (NF)

Scallops mornay served on the half shell with a creamy cheese sauce (NF)

Crispy soft shell crabs with a mango dipping sauce (GF) (DF) (NF)

Oysters natural – fresh lemon and vinaigrette (GF) (DF) (NF)

Oysters kilpatrick – grilled bacon and Worcestershire sauce (DF) (NF)



For Main (Choice of)

Spicy chilli king prawns coated in a light crispy corn flour batter (GF) (NF)

Bug tails lightly battered, finished with honey and toasted sesame seeds (DF) (NF) (GFA)

Aglio e olio linguini (Garlic infused olive oil) with roasted vegetables (GF) (NF) (V)

Char-grilled 300g Scotch fillet aged twenty one days served medium with roasted rosemary chat potatoes (GF) (NF)

Fish of the day



To Finish (Choice of)

Dark chocolate brulée with chocolate dipped strawberries (GF)

White chocolate, raspberry bread and butter pudding with chocolate fudge and vanilla ice cream

New York style baked cheesecake with blueberries and Chantilly cream (GF)