



**\$55 PP**

.....

**3 COURSE**  
*set menu*  
**& COCKTAIL**

.....

- MIN 2 PEOPLE -



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(V) VEGETARIAN (V+) CAN BE MADE VEGAN  
(G) GLUTEN FREE (G+) CAN BE MADE GLUTEN FREE  
(S) CONTAINS SOY (N) CONTAINS NUTS  
(D) DAIRY FREE (D+) CAN BE MADE DAIRY FREE

## SIGNATURE COCKTAIL

*select one per person*

### ANNA'S MARGARITA

Olmecca Tequila, lime and lavender syrup.

### IMPROVED COSMO

Beefeater Gin, Grand Marnier, lime, raspberry and pomegranate fresca.

### NEW YORK SOUR

George Dickle No.8 bourbon, fresh lemon juice, sugar and Matua merlot.

### APEROL SPRITZ

Aperol, Prosecco, soda water and a wedge of orange.

ADDITIONAL COCKTAILS FROM THE LIST ABOVE ARE AVAILABLE AT \$12 EACH.

## ENTRÉE

*one of each item per person*

AUSTRALIAN PORK BELLY WITH PEAR AND APPLE PURÉE (G)

ARANCINI BALLS STUFFED WITH NAPOLI AND MOZZARELLA (V)

BUFFALO WINGS (G)

POLENTA AND PARMESAN CUBES (G) (V)

## MAIN

*select one per person*

200G AGED BLACK ANGUS RUMP (G) (D)

Australian grass-fed MSA certified Angus rump steak, cooked medium-rare.  
Served with fries and mixed leaf salad.

Your choice of condiment: Peppercorn · Mushroom · Bernaise · Gravy

FISH 'N' CHIPS (G) (D+)

New Zealand Blue Whiting coated in a rosemary and ginger beer batter.  
Served with a side of fries and tartare sauce.

CLASSIC PARMA (G)

A free range, hormone free chicken breast fillet, breaded with corn flakes and topped with Napoli and mozzarella.  
Served with a side of fries.

GRASS-FED BEEF PIE

Tender slow cooked Grass-fed Australian MSA certified black Angus in our house made Cabernet Merlot and onion gravy.  
Served with a side of fries and gravy.

QUINOA, HALLOUMI, BLACK RICE AND

ROASTED VEGETABLE SALAD (V) (G) (V+) (D+)

Grilled halloumi, char-grilled red capsicum, zucchini ribbons, cherry tomatoes, beetroot, roasted pumpkin, raisins and marinated goats cheese tossed with quinoa grains, black rice, fresh basil, and a hummus dressing.

DOUBLE FRIED CHICKEN BURGER\* (G+)

Two double fried buttermilk battered chicken thighs, with jalapeño pepper coleslaw and dijonaise on a broiche bun.  
Served with a side of fries.

BEEF, APPLE AND BEETROOT BURGER\* (G+) (D+)

Grass-fed Australian MSA certified black Angus apple beef patty, layered with house made beetroot chutney, oozing with Victorian brie, topped with wild rocket and an apple cider dressing.  
Served with a side of fries.

\*Gluten free buns are available for an additional \$2 or have your burger wrapped in iceberg lettuce at no extra cost.

## SIDES

*select one side for the table*

ROQUETTE, PARMESAN AND PEAR SALAD (V) (G)

SWEET POTATO FRIES (V) (G) (D)

## DESSERT

*select one per person*

SALTED CARAMEL AND POPCORN PANNA COTTA (G)

MILK CHOCOLATE GANACHE (G)