

# \$55 PP

## 3 COURSE *set menu* & COCKTAIL

- MIN 2 PEOPLE -

## 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.

### PINK LYCHEE

Absolut Vodka, Soho Lycee, lemon, sugar & raspberry cordial

### SUMMER'S PASSION

Vanilla Vodka, Frangelico, lemon, pineapple juice, passionfruit puree & topped with ginger Beer

### 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*

### VEGETARIAN SPRING ROLLS (V)

### ARANCINI BALLS STUFFED WITH NAPOLI AND MOZZARELLA (V)

### BUFFALO WINGS (G)

### CINNAMON CALIMARI (G)

## MAIN

*select one per person*

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

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)

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)

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

### DOUBLE FRIED CHICKEN BURGER

Two crispy buttermilk battered chicken thighs, with jalapeño pepper coleslaw and chipotle mayo. Served with a side of fries.

### BEEF, APPLE AND BEETROOT BURGER

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*

### MIXED LEAF SALAD WITH BALSAMIC DRESSING (V) (G)

### SWEET POTATO FRIES (V) (D)

## DESSERT

*select one per person*

### CHEESECAKE TART WITH MIXED BERRY COMPOTE (G)

### APPLE CRUMBLE TART WITH VANILLA BEAN ICE CREAM AND CUSTARD



(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