



MENU & BEVERAGES

Set Menu Premium \$55pp

Breads and Dips

Freshly baked ciabatta w/ infused oil, hummus & dukkah (V, N) for the table

Main Course Selection

Fish of the Day

Chef's special daily creation

or

Sous Vide Chicken Breast

w/ thyme potatoes, bacon, spinach & sauce Romesco (GF, DF)

or

Twice Baked French Onion Souffle

w/ grilled goat's cheese, beetroot, roasted cauliflower, pumpkin & rocket (V)

Dessert Selection

The County Ice-Cream

today's special flavour w/ chocolate shell & hot fudge sauce (GF)

or

Chocolate Tart

w/ custard cream, chocolate soil, cherry ice cream & sesame snap

- All Set Menus | Price valid from the 1st February – 1st May 2020.
- Set menu groups must be pre-booked.
- Final numbers charged 72 hours prior.
- A 50% deposit will be required at time of booking.
- Menus subject to change.



MENU & BEVERAGES

Set Menu Elite \$65pp

Breads and Dips

Freshly baked ciabatta w/ infused oil, hummus & dukkah (V, N) for the table

Entrée Selection

Summer Soup of The Day, w/ toasted garlic ciabatta

or

Crispy Tapioca & Soy Pork Belly

w/ Vietnamese slaw, vermicelli noodles, spicy caramel sauce, toasted peanuts

(DF, GF, N)

or

Chicken Liver & Cognac Pate

w/ crostini, toasted grain bread & red onion chutney

Main Course Selection

Fish of the Day | Chef's special daily creation

or

Spiced Lamb Meatballs

w/ tabbouleh salad, hummus, minted cream cheese (GF)

or

Sous Vide Chicken Breast

w/ thyme potatoes, bacon, spinach & sauce Romesco (GF, DF)

or

Twice Baked French Onion Souffle

w/ grilled goat's cheese, beetroot, roasted cauliflower, pumpkin & rocket (V)

Dessert Selection

The County Ice-Cream

today's special flavour w/ chocolate shell & hot fudge sauce (GF)

or

Chocolate Tart

w/ custard cream, chocolate soil, cherry ice cream & sesame snap

or

Sticky Date Pudding

w/ caramel sauce & vanilla bean ice cream



MENU & BEVERAGES

Set Menu Royale \$82pp

Breads and Dips

Freshly baked ciabatta w/ infused oil, hummus & dukkah (V, N) for the table

Entrée Selection

Summer Soup of The Day, w/ toasted garlic ciabatta

or

Crispy Tapioca & Soy Pork Belly

w/ Vietnamese slaw, vermicelli noodles, spicy caramel sauce, toasted peanuts

(DF, GF, N)

or

Chicken Liver & Cognac Pate

w/ crostini, toasted grain bread & red onion chutney

or

Salt 'n' Pepper Squid w/ Asian slaw, toasted sesame & sweet chilli

Main Course Selection

Fish of the Day | Chef's special daily creation

or

Sous Vide Chicken Breast

w/ thyme potatoes, bacon, spinach & sauce Romesco (GF, DF)

or

Twice Baked French Onion Souffle

w/ grilled goat's cheese, beetroot, roasted cauliflower, pumpkin & rocket (V)

or

Chargrilled Beef Eye Fillet w/ smoked tomato tarte, broccolini & rich jus

Dessert Selection

The County Ice-Cream

today's special flavour w/ chocolate shell & hot fudge sauce (GF)

or

Chocolate Tart

w/ custard cream, chocolate soil, cherry ice cream & sesame snap

or

Sticky Date Pudding w/ caramel sauce & vanilla bean ice cream

