

# SET MENU

===== 2 COURSE \$36 =====

===== 3 COURSE \$42 =====

Available Monday to Friday

Lunch & Dinner

## ENTRÉE

SOUP OF THE DAY

or

**ORECCHIETTE PASTA**

Speck, garlic, chilli, Tuscan cabbage, pepperoni rossi, olive oil and pecorino

## MAIN

SEARED TASMANIAN SALMON

Hassel-back potato, roasted parmesan asparagus and lemon butter

or

SLOW ROASTED PORK CUTLET

Roasted winter vegetables, walnuts and garlic cream prawns

## DESSERT

GINGER BRULEE TART

Pistachios, cardamom cream and saffron fairy floss

or

STICKY DATE PUDDING

Butterscotch, crème fraiche, cashew crumble and vanilla ice cream

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