

## **Sample Summer Evening Menu**

**3 Course set menu \$65 per person**

**Set entrée, choice two mains, shared side, set dessert**

### **Entrees**

Chermoula fish, house tartare, rocket salad

Pork belly, lemon and fennel, char grilled zucchini

Antipasto plate, cured meats, olives, dips, toasts

Market asparagus, lemon oil, soft poached egg, pangrattato

### **Main**

Sirloin steak, grilled asparagus, café de Paris butter, jus

Market Fish, asparagus and fennel salad, sauce gribiche

Free range pork, celeriac remoulade, pear and walnut salad, apple aioli

Roast chicken, Waldorf salad, tarragon mayonnaise

### **Sides**

Grilled asparagus, peppercorn butter

Slow roasted tomato salad, pesto dressing

Market salad, honey mustard dressing

Cos lettuce, Caesar dressing, Parmigianino

Shoestring fries, rosemary sea salt, herb aioli

### **Dessert**

Citrus tart, vanilla syrup, crème fraiche

Chocolate torte, berry compote, vanilla mascarpone

Cheese selection, relish, walnut and fig toasts

Macaroon selection: raspberry, salted butter caramel, coconut