



Set menu

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3 COURSE SET MENU
INCLUDES A HOUSE DRINK
BEER, CIDER, WINE OR SOFT DRINK

\$64 PER PERSON
MINIMUM 2 GUESTS
.....

DRINK SELECT ONE PER PERSON

THE SHY PIG BRUT CUVÉE / SAUV BLANC / MOSCATO / CHARDONNAY /
SHIRAZ CAB MERLOT

LIKE IT LIKE THAT PROSECCO

POT OF STELLA ARTOIS

STRONGBOW APPLE CIDER - BOTTLE

SOFT DRINK

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ENTREE SHARED FOR THE TABLE

ARANCINI BALLS (V) MOZZARELLA AND NAPOLI SAUCE

ARANCINI BALLS (V) MUSHROOMS, TRUFFLE OIL & MOZZARELLA

BUFFALO CHICKEN WINGS (G)

VEGETARIAN SPRING ROLLS (V+)

MAIN SELECT ONE PER PERSON

300G SCOTCH FILLET (G)

Gippsland Angus beef, grain-fed for 100+ days, wet-aged 28 days, HGP-free and non-GMO Scotch fillet served with our secret seasoned fries and mixed leaf salad with a honey mustard dressing.

Select from peppercorn sauce (G) or creamy mushroom sauce

BARRAMUNDI (G)

Australian pan-fried barramundi fillet.

Served with our secret signature seasoned fries, salad and tartare sauce.

SLOW COOKED BEEF RAGU FETTUCCINI

Our slow cooked beef ragu.

CHICKEN PARMIGIANA

Extra large chicken parma topped with homemade Napoli sauce, mozzarella & smoked ham. Served with our signature seasoned fries and mixed leaf salad with a honey mustard dressing.

GLUTEN FREE Parma available breaded with GF panko crumb

FREEKEH AND WILD BLACK RICE VEGETABLE SALAD

WITH HALLOUMI (V) (N)

A bed of freekeh and wild black rice mixed with roasted pumpkin, zucchini, red onion, toasted pepitas, almonds, currants, honey mustard dressing and natural yoghurt.

* VEGAN OPTION (V+) available

DESSERT ALTERNATING

BAKED CHEESECAKE (V)

MILK CHOCOLATE GANACHE with Chantilly cream (V)

(V) VEGETARIAN (G) GLUTEN FREE (+) VEGAN (N) CONTAINS NUTS

All fried gluten free items are cooked in their very own fryers, however please note we have a shared kitchen so cross contamination may occur. All our dishes may contain traces of gluten, soy and nuts.