



GROUP SET MENU

2 COURSES \$75

3 COURSES \$85

TO START

Thoroughbred sourdough with butter

ENTREE

Seared scallops with fennel puree and bacon salted kipfler chips GF

Sichuan salted squid with fried chilli, garlic, kale and lime aioli GF

Pan fried prawns with chimichurri and garlic butter GF

Goats cheese tart with caramelised onion, heirloom tomatoes and pine nut gremolata

MAIN

Market fish - ask your server

Summer Salt beer battered flathead with housemade tartar and chips

House made potato gnocchi with stracciatella, tomato and basil and walnut pesto

Black Angus Eye Fillet 250g served with rosemary salted potato scallop, seeded mustard aioli and jus GF (upon request)

DESSERT

Chocolate fondant with blueberry gel and coconut gelato

Burnt basque cheesecake with pedro ximenez cream and peanut brittle GF

Summer salt banana pudding with sticky cream and hot butterscotch sauce

SIDES

Cabbage salad with buttermilk dressing, currants, pangritata and balsamic \$12

Watermelon salad with asian herbs and nam jim \$13 GF

Steamed sugar snap peas with speck and tarragon \$15 GF

Truffle fries with parmesan and sea salt \$16 GF

Chips with tomato salt \$10 GF