

DINNER

SET MENU

TWO COURSE \$55 / THREE COURSE \$70 (NO DISCOUNTS)

AVAILABLE FROM 5.30PM - CLOSE

STARTER

SALT & PEPPER CALAMARI
coriander mayonnaise, garden salad (gf)

BEETROOT & FETA ARANCINI
citrus aioli (v)

DUCK SPRING ROLLS
asian dipping sauce

HARVEY BAY SCALLOPS
cauliflower two ways, chorizo crumble

CHIOCE OF MAIN

12 HOUR BRAISED BEEF CHEEK
celeriac puree, Grand Mere (confit shallots, garlic, sautéed mushrooms), broccoli, red wine jus

MEXICAN SPICED ROAST CHICKEN BREAST
roast sweet potato, corn, summer salad (gf)

PEA & MINT RISOTTO
wilted spinach, mascarpone, pecorino (v, gf)

INDIAN SPICED SALMON
pea & mint puree,

SOMETHING SWEET

LOW FAT VANILLA BEAN PANACOTTA
mango salad, micro herbs (gf)

ALMOND & BOYSENBERRY TERRINE
chocolate soil, vanilla bean ice cream

DIETARY GUIDE

(gf) gluten free (v) vegetarian (*gf) can be adapted to be gluten free
Please advise if you have any dietary requirements so our Chef can prepare something for you.

10% surcharge on public holidays.

WATERFRONT

RESTAURANT

