



## CHEF'S SET MENU

**2 courses \$55 pp**

**3 courses \$65 pp**

### **entree - grazing plate**

organic local olives  
lamb karaage - miso kewpie  
smoked corn, sage & manchego dip  
free range chicken yakitori - seaweed seasoning  
house smoked duck pastrami - wallis olive aioli  
sir george sourdough

### **shared mains**

grilled black angus beef - chimichurri  
braised pork belly - ginger & shallot

roasted potatoes - aioli  
seasonal chopped salad

### **dessert**

callebaut chocolate tart - dulce de leche - chocolate gelato - local pistachio  
or

coconut panna cotta - charred pineapple - spiced rum caramel - macadamia  
or

organic brie - shadows of blue - quince - sourdough