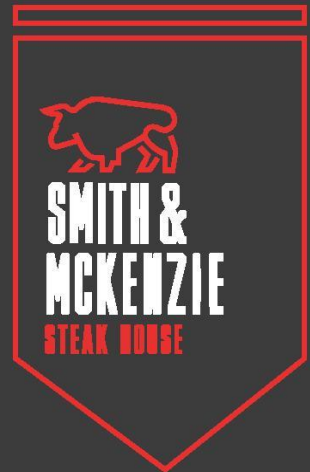


# FOUR COURSE SET MENU



## [TO BEGIN]

Breads & Dips to share

## [STARTERS]

Choose from one of the following:

**Chicken & Bacon Pate**, beetroot relish, port jelly, toasted bread

**Smoked Seafood Chowder**, toasted bread

**Salt & Pepper Squid**, vietnamese mango salad, house made sweet chilli sauce

## [MAINS]

Choose from one of the following:

**Chefs Market Seafood Dish**, daily special

**Hereford Scotch Fillet**, 250g, grass fed, potato gratin, vegetables, beef glaze

**Free Range Chicken Breast**, lemon & turmeric stuffing, potato gratin, vegetables, port wine jus

**Smoked Kumara & Chicken Salad**, roast pumpkin hummus, cashew nut dukkah, citrus, salad greens, avocado puree

*\*vegetarian option available*

## [DESSERTS]

Choose from one of the following:

**Cheesecake of the day**, ask your server for today's creation

**Dark Chocolate Brownie**, salted caramel & chocolate mousse, peppermint slice ice cream, spiced chocolate sauce

**Duck Island Ice Cream Duo**, chocolate soil, white chocolate sand, chocolate sauce