

THREE COURSE SET MENU



[TO BEGIN]

Breads & Dips to share

[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