

# set menu

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Two courses - 55.0 | Three courses - 69.0

Starters & sides included, shared entree, choose main & choose dessert

Groups of 10 or more

## to start

House Baked Sourdough (v)(df)

Warm Mt Zero Olives (gf)(v)(df)

## course one (shared)

Croquettes | Manchego (v)

Mooloolaba Tuna Tacos | Jalapenos, coriander, soy, finger lime (df)

Charcuterie | Selection of house, local & international cured meats, pickles (df)(gf)

## course two (your choice)

Sovereign Hills Lamb Rump | Herb gnocchi, caponata, jus (gf)

Cone Bay Barramundi | Cloudy Bay clams, white wine, pea, fennel (gf)

Cape Grim Eye Fillet (200g) | Potato gratin, cavolo nero, field mushroom, red wine juice (gf)

Hand Rolled Gnocchi | Forest mushrooms, peas, truffle mascarpone (v)

## sides

Fries | Rosemary, aioli (gf)(v)

Green Salad | Cos lettuce, fennel, radish, sherry vinaigrette (gf) (df) (v)

## sweet/cheese (your choice)

Chocolate Pave | Pistachio ice cream, brittle, raspberry

Vanilla Panna Cotta | Poached rhubarb, jelly meringue (gf)

Daily Cheese | Bread, crisps, sweets (v)