



Friday, 18 September 2026

ENTRÉE

Pumpkin and spinach Arancini, bush tomato ragout, crispy salt bush and parmesan cheese

MAIN

Char grilled lamb rump with potato puree, broccolini with rosemary jus, blistered cherry tomatoes

or

Chicken breast, herb marinated and butterflied, served with caramelised onion potato mash, sauté spinach and garlic cream

Vegan option- Vegetable and quinoa stuffed pepper with roasted tomato and capsicum coulis

DESSERT

Vanilla bean cheesecake with berry compote and double cream



Sunday, 20 September 2026

ENTRÉE

Goats curd, prosciutto and fig crostini with
fig vincotto, rocket leaf and toasted
pistachio nuts

MAIN

Fillet beef, fondant potato, grilled
Asparagus, topped with café de Paris
butter, shiraz jus

OR

Seared salmon, with asparagus, crushed
parsley and crème fraiche potatoes with
citrus beurre Blanc, tomato salsa

Vegan option -Herb roasted field
mushroom, roasted capsicum and green pea
sauté and confit garlic crushed potato with
Vegan green goddess dressing

DESSERT

Eaton mess-Lemon curd, Chantilly cream,
fruit compotes and meringue layered with
fresh fruits and coulis