



Brasserie & Bar

2-3 Course Set Menu

2 course \$69pp, Accor plus \$61

Includes shared entrée & individual choice of main

3 course \$79pp, Accor plus \$71

Includes shared entrée, individual choice of main & individual choice of dessert

ENTREE

House Made Focaccia

rosemary, olives, black garlic, nduja, Pepe saya cultured butter, smoked salt

Beef Bresaola

Rockmelon, buffalo mozzarella, aioli, salsa verde, rocket

Huon salmon tartare

Cream fraiche, avocado, finger lime, wafer cracker

MAIN

Berkshire Herb Stuffed Porchetta

kale olive cous cous, broccolini, capsicum gremolata

Beef Cheek Bourguignon

Potato puree, speck, baby carrots, swiss brown mushroom, red wine jus

Humpty Doo Barramundi bouillabaisse

Tiger prawns mussels, finger fennel, tomato confit.

Mushroom Ravioli

Exotic mushroom, asparagus, garden peas, parmesan, hazelnut, sage beurre noisette

DESSERT

Dark Chocolate Fondant

Raspberry, macadamia praline, wattle seeds vanilla ice cream

Tiramisu

Mascarpone, Marsala, sponge, dolce banana ice cream

Coconut Panna Cotta

Watermelon jelly, yuzu lemon myrtle mango sorbet

Please note a 1.4% surcharge occurs on all credit card transactions and a 15% surcharge occurs on all Public Holidays
All menu items are subject to change with or without notice our team will be pleased to assist you with selections.
Please advise staff of any known food allergy when ordering from the menu

