

STABLES 3 Course Set Menu

\$69 per person

Entrée

LAMB CROQUETTES *Aioli, Salsa Verde, Parmesan*

CHEESY GARLIC FLAT BREAD *Basil Mascarpone (GFA)*

DUCK LIVER PARFAIT *Cherry Jam, Toasted Almonds, Crostini. (GFA)*

BRUSCHETTA *Whipped Ricotta, Blistered Cherry Tomatoes, Fig Balsamic (GFA, V)*

CRISPY SQUID *Chili Caramel, Lemon Mayo, Peanuts*

Mains

250gms HEREFORD PRIME SCOTCH FILLET (GF)

Fries, Salad, Cafe de Paris Butter, Sherry Jus

SLOW COOKED LAMB RUMP

Pearl Cous Cous, Charred Red Pepper Sauce, Seasonal Veg, Macadamia Dukkah, Feta (GFA)

CHICKEN PARMIGIANA

Champagne ham, Pomodoro Sauce, Fries, House Salad, Melting Cheese.

PAN SEARED SALMON

Corn Puree, Cauliflower Rice, Almonds, Orange Segments, Caper and Raisin Vinaigrette (GF)

NOURISH BOWL

Roast Veg, Quinoa, Lettuce, Dukkha, Pomegranate, Vegan Aioli, Seeded Crackers, Crispy Chickpeas, Beetroot Relish, Pumpkin and hemp Seed Hummus (GF/DF/V)

PASTA

Your Server will advise todays Special

DESSERTS

BUTTERSCOTCH CHEESECAKE

Dulce de leche, Candid Walnuts, Caramel Ice Cream

WARM STICKY DATE PUDDING

Brandy Butterscotch Sauce, Vanilla Ice Cream

STABLES 2 Course Set Menu

Entrée & Mains

\$59 per person

Entrée

LAMB CROQUETTES *Aioli, Salsa Verde, Parmesan*

CHEESY GARLIC FLAT BREAD *Basil Mascarpone (GFA)*

DUCK LIVER PARFAIT *Cherry Jam, Toasted Almonds, Crostini. (GFA)*

BRUSCHETTA *Whipped Ricotta, Blistered Cherry Tomatoes,
Fig Balsamic (GFA, V)*

CRISPY SQUID *Chili Caramel, Lemon Mayo, Peanuts*

Mains

250gms HEREFORD PRIME SCOTCH FILLET (GF)

Fries, Salad, Cafe de Paris Butter, Sherry Jus

SLOW COOKED LAMB RUMP

Pearl Cous Cous, Charred Red Pepper Sauce, Seasonal Veg, Macadamia Dukkah, Feta (GFA)

CHICKEN PARMIGIANA

Champagne ham, Pomodoro Sauce, Fries, House Salad, Melting Cheese.

PAN SEARED SALMON

Corn Puree, Cauliflower Rice, Almonds, Orange Segments, Caper and Raisin Vinaigrette (GF)

NOURISH BOWL

Roast Veg, Quinoa, Lettuce, Dukkha, Pomegranate, Vegan Aioli, Seeded

Crackers, Crispy Chickpeas, Beetroot Relish, Pumpkin and hemp Seed Hummus (GF/DF/V)

PASTA

Your Server will advise todays Special

STABLES 2 Course Set Menu

Mains & Desserts

\$59 per person

Mains

250gms HEREFORD PRIME SCOTCH FILLET (GF)

Fries, Salad, Cafe de Paris Butter, Sherry Jus

SLOW COOKED LAMB RUMP

Pearl Cous Cous, Charred Red Pepper Sauce, Seasonal Veg, Macadamia Dukkah, Feta (GFA)

CHICKEN PARMIGIANA

Champagne ham, Pomodoro Sauce, Fries, House Salad, Melting Cheese.

PAN SEARED SALMON

Corn Puree, Cauliflower Rice, Almonds, Orange Segments, Caper and Raisin Vinaigrette (GF)

NOURISH BOWL

Roast Veg, Quinoa, Lettuce, Dukkha, Pomegranate, Vegan Aioli, Seeded Crackers, Crispy Chickpeas, Beetroot Relish, Pumpkin and hemp Seed Hummus (GF/DF/V)

PASTA

Your Server will advise today's Special

Desserts

WHITTAKER'S Dark Chocolate Pavé

Cocoa Crumble, Chocolate Sauce, Chantilly Cream

BUTTERSCOTCH CHEESECAKE

Dulce de leche, Candid Walnuts, Caramel Ice Cream

WARM STICKY DATE PUDDING

Brandy Butterscotch Sauce, Vanilla Ice Cream