

STABLES 4 Course Set Menu

\$75per person

On Arrival

A Selection of Breads, House made Dips

Entrée

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

LAMB CROQUETTES *Aioli, Salsa Verde, Parmesan*

FRIED CHICKEN *Pickles, Sriracha Mayo*

CRISPY SQUID *Chili Caramel, Lemon Mayo, Peanuts*

BRUSCHETTA *Whipped Ricotta, Blistered Cherry Tomatoes,*

Fig Balsamic (GFO, V)

Mains

HEREFORD PRIME SCOTCH FILLET

Fries, House Salad, Cafe De Paris Butter, Sherry Jus (GF)

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

To Finish

WHITTAKER'S Dark Chocolate Pavé

Cocoa Crumble, Chocolate Sauce, Chantilly Cream

BUTTERSCOTCH CHEESECAKE

Dulce de leche, Candid Walnuts, Caramel Ice Cream

WARM DATE AND WALNUT PUDDING

Brandy Butterscotch Sauce, Vanilla Ice Cream