



100% gluten free.

*Although we don't use nuts in any dish & all care is taken,
we cannot guarantee against trace amounts*

dob SET MENU

- 1:2 entrée & choice of main \$40 per person or alternate drop \$35 per person
- 2:1 choice of main, dessert \$40 per person or alternate drop \$35 per person
- 1:2:1 entrée, choice of main, dessert. \$47 per person or alternate drop \$42 per person
- 2:2:2 choice of entrée, choice of main & choice of dessert \$55 or alternate drop \$50 per person
- 2:3:2 choice of entrée, choice of main & choice of dessert \$65 per person

ENTRÉE

- Roasted cauliflower served on a garden salad with olive oil & balsamic glaze
- Smoked salmon served on a petite potato, caper and dill salad
- Thai beef salad, rare beef on a bed of rice noodles, coriander, mint & chilli
- Spiced lentil & zucchini balls served on white bean puree with chili & capsicum puree

MAINS

- Mixed grill skewer of beef, chicken, Vienna sausage, bacon & onion served with chargrilled flat cap mushroom, hand cut fries and selection of mustards
- Chicken Breast served on a bed of creamy mash, topped with crispy prosciutto & served with a creamy white wine & garlic sauce
- House made vegetable Lasagne served with garden salad & garlic bread (Vegan option available)
- Sirloin Steak served medium with roasted potatoes, broccoli & chasseur sauce
- Pan Fried Barramundi served with stir fried vegetables, buttered new potatoes & topped with a parsley butter sauce

DESSERTS

- Tiramisu cheesecake served with chocolate drizzle and strawberry
- Citrus tart tangy citrus curd tart, served with raspberry coulee & vanilla ice cream
- Apple crumble apple, cinnamon & nutmeg topped with toasted sugary crumbs served with vanilla ice cream (Vegan option available)