



Premium Group Menu

Garlic pizza (for the table)

Entrées

Char-grilled prawns

mango and avocado salsa

Seared Tasmanian scallops

pea and mint puree, jamon serrano crumb, hollandaise

Oberon lamb loin

mushroom & spinach risotto, red wine jus (gf)

Mains

Crispy skinned barramundi

baby corn, cauliflower florets, crispy kaffir
lime leaves, grill zucchini, green curry sauce

Ebony Black Angus beef tenderloin

crispy sidewinder chips, house salad, red wine jus (gf)

Prawn tagliatelle

tiger prawns, fresh herbs, white wine butter sauce

Desserts

Vanilla panna cotta

blackberry coulis

Sticky date pudding

vanilla ice cream, bourbon caramel sauce (v)

Raspberry creme brulee

fresh berries, double cream (v) (gf)

Two Course \$49pp | Three Course \$59pp

(df) Dairy free (gf) Gluten free (v) vegetarian