

3 COURSES SET MENU CABARET NIGHT \$110PP

INCLUDES BREAD ON ARRIVAL



ENTREE

ESCARGOTS A LA BOURGUIGNONNE

Sautéed with fresh thyme

DUCK RILLETTE

Homemade with pickle, mustard and croutons

ORANGE & DILL ROASTED SCALLOPS

MAIN

350G RIB EYE STEAK

Bass strait MB+2.
Full flavoured and deliciously textured

AGED DUCK BREAST WITH CRANBERRY

Delicate duck breast with grilled plum, beetroot, puree beetroot and cranberry

SALMON

Salmon with grilled lettuce and sayce vierge

DESSERT

VANILLA CRÈME BRULEE

With homemade biscotti

BASQUE CHEESECAKE

Baked cream cheese cake and Vanilla ice cream

STICKY DATE PUDDING

With Chantilly cream and caramel sauce