



## 3 Course Set Dinner Menu

\$65 per person

*Includes a welcome drink*

*Choice of:*

- ◆ Standard Small tasting paddle
- ◆ Pot or Schooner of your choice
- ◆ Glass of wine
- ◆ Soft drink

Choose one option from each course

## Entree

**Pork Spring Rolls** - Asian style dipping sauce (df,vo,vgo)

**Beef Fillet** - rolled with prosciutto, olives and bocconcini, served with heirloom cherry tomato salad, salsa verde (gf)

**Salt and Pepper Squid Salad** - mango, mint and chilli dressing (gfo,df)

**Local Mushroom** - stuffed with walnut, apple and sage, local blue cheese and balsamic (gf,dfo,v,vgo)

## Main

**Spiced Tortilla Crusted Barramundi** – cherry tomato, blackened corn and chorizo salad, avocado and lime emulsion (gf,df)

**Pork Cutlet** - mustard chat potatoes, crispy prosciutto, greens, light cider cream sauce (gf)

**Beef Nandan** – South Indian style curry served with basmati rice, naan, mango pickle, raita, tomato and onion salad (gfo,dfo)

**Roast Sweet Potato and Cauliflower Stack** - layered with spiced tomato and chickpea relish (gf,df,v,vg)

**Grilled Chicken Breast** - with roast eggplant, bocconcini and basil salad, roast tomato coulis, parmesan crisp (gf)

## Dessert

**Chocolate, Cherry and Chilli Brownie** - chocolate ganache, cherry coulis and ice cream (v)

**Apple Tart** - topped with Anzac biscuit crumb, almond and vanilla bean custard (v)

**Sticky Date and Ginger Pudding** - A Granite Belt Brewery Staple! Vanilla Ice Cream, Salted Butterscotch Sauce (gfo,v)

**Baked Cheesecake** - with lemon curd and local strawberries (v)

**Strawberry and Apple Cider Sorbet** - with macadamia and lemon myrtle biscotti (df,gf,v,vgo)

**Cheese Plate for One** – featuring local cheese, house made fruit paste, local fruit, crackers and nuts (gfo,v)

***\*\*Please let staff know of if you are coeliac or have any severe allergies\*\****

gf - gluten free, gfo - gluten free option, df - dairy free, dfo - dairy free option, v - vegetarian, vo - vegetarian option, vg - vegan, vgo - vegan option