



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 \$45 per person or alternate drop \$40 per person
- 1:2:1 entrée, choice of main, dessert. \$50 per person or alternate drop \$45 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

- Leafy green salad with chicken tenderloins, orange segments & cheesy garlic bread
- Warm quinoa & vegetable salad, with roquette & sauteed mushrooms
- Thai beef salad, rare beef on a bed of rice noodles, coriander, mint & chilli
- Falafel with hummus & a spiced chickpea salad

MAINS

- Chicken breast stuffed with spinach, brie & prosciutto served with greens and a cream parmesan sauce
- Atlantic Salmon served with mash potato with seasonal vegetables & rose sauce
- 200gram grain fed porter-house steak, served medium with rosemary chat potatoes seasonal vegetables & red onion jam.
- Vegetable frittata with a curry yogurt mint dip & mixed salads
- Twice cooked pork belly with star anise jus & Asian slaw

DESSERTS

- Tiramisu cheesecake served with chocolate drizzle and strawberry
- Citrus tart tangy citrus curd tart, served with raspberry coulee & vanilla ice cream
- House made bread & butter pudding served with rhubarb & apple Compote & vanilla custard