



Set Menu

2 courses \$40pp (entrée-main or main-dessert)

3 courses \$50pp

ENTRÉE

Gruyere Cheese Souffle (v)

Fried Baby Calamari, Saffron Aioli, Lemon (gf)

Pialligo Estate Award Winning 3 Piece Charcuterie (Chef's Selection)

House Pickles

Crispy Pork Cheek, Apple Remoulade

MAIN

Pan Roasted Snapper, Macadamia Pesto, Green Beans (gf)

Wood Grilled Bannockburn Chicken Breast, Whiskey Flame Pialligo Estate
Chorizo, Sweet Potato (gf)

Grilled Hay Smoked Pork Loin, Burnt Corn, Mango Salsa (gf,df)

Pumpkin and Sage Risotto (v)

DESSERT

Warm Belgian Dark Chocolate Tart, Salted Caramel, Vanilla Gelati

Eton Mess, Berry Compote, Estate Peach Jam, Passionfruit,
Chantilly Cream, Meringue (gf)

Cheese Board, Crisp Bread, Orchard Fruit Paste

Additional Side Dishes:

Rustic Chips \$10

Estate Grown Carrots \$10

Steamed Broccolini \$10