

# SET MENU

**-GSH-**

**3 COURSE \$75 | 2 COURSE \$60**

**Korean Pork Meatballs [DF + GF avail]**

Glazed in a spicy gochijang + ginger + sesame sauce + kimchi + spring onion

**Grilled Mixed Mushrooms [GF + v avail]**

Sesame rice puffs + smokey eggplant + macadamia puree + pickled shallots

**Prawn + Crab + Corn Croquettes**

Finger lime aioli + shaved radish

**Warm Potato Focaccia + Olive Oil**

## MAINS

**Pan Roasted Barramundi [GF]**

Artichoke + pea barigoule + pickled fennel + potato allumettes

**250g Steak of the Day [GF]**

Beef fat confit onions + caramelised brussel sprouts + red wine jus

**Chargrilled Broccoli [GF + DF]**

Red chimichurri + quinoa + pickled shallots + radicchio salad

Mains served with garden salad

## DESSERT

**Dark Chocolate Mousse**

Raspberry compote + double cream + cannoli tuile biscuits

**Warm Mandarin + Almond Ginger Cake**

Mandarin granita + vanilla whipped ricotta

**Duo of Cheese [GFA]**

Lavosh + dried fruit + almonds

Vegetarian [VG], Vegan [VN], Gluten Free [GF]

Dairy Free [DF], Available Option [A]

[Certain GF dishes are unavailable Wednesday + Thursday dinner]