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## SET MENU TO SHARE

**12-20pax – Bistro (Monday to Thursday Only)**  
**12-14pax Ambrose Room / 20-40pax Berida Room**

Two Course \$105 per person

Three Course \$125 per person

### To Start

House-Made baked bread with whipped butter & smoked salt (v)

### Entrée

Charcuterie Board & Duck Parfait

Burrata, black fig & aged balsamic, burnt honey, toasted pine nuts, basil oil (v) (gf)

House-made Potato Gnocchi Sorrentina, slow-cooked tomato sugo, stracciatella, basil (v)

### Main

Gundagai Lamb Rump, braised roman beans, mint parsley salsa verde (gf) (df)

500g Dry-Aged Bone-In Sirloin, red wine jus (gf) (df)

Harissa Glazed Cauliflower Steak, tomato saffron chickpeas, spiced cauliflower yoghurt (v) (gf) (df) (ve)

Char grilled spatchcock, summer greens

### Sides

Pomme frites (v) (gf) (df)

Green Beans, preserved lemon dressing (v) (gf) (df)

Marinated Heirloom Tomato, tomato water, oregano, EVOO (v) (ve) (gf) (df)

Baby Gem Lettuce, anchovy dressing, pecorino, crispy capers

### Dessert

Chocolate Fondant, dulce de leche, caramel & macadamia ice cream (v) (gf)

House baked sticky date pudding, butterscotch sauce, vanilla ice cream (v)

Please Note, menus are seasonal & are subject to change.  
10% surcharge Saturday's & Sunday's / 15% surcharge public holiday's