

## SET DINNER

Sunday to Thursday only

Additional vegan options available. Please ask us for details.



## STARTERS

### Trout Carpaccio

Citrus Dressing, Wasabi Avocado Purée

### Chicken Liver Parfait

Onion Jam, Grilled Sourdough

### VG Wild Mushroom Soup

Garlic Sourdough, Truffle Oil

## MAINS

### Roasted Free-Roaming Chicken (Breast & Leg)

Creamed Potato, Cauliflower, Haricot, Jus

### Grilled King Prawns

Fries, Salad, Curried Aioli

### VG/N Pumpkin Risotto

Cashew Parmesan, Arbequina Olive Oil

## DESSERTS

### V Chocolate & Coffee Pavé

Vanilla Ice Cream

### V Mango & Passionfruit Panna Cotta

Granita, Fresh Mango

### V Strawberry Eton Mess

Vanilla Cream, Strawberry Coulis, Toasted Meringue

## SIDES ADD 8 EACH

### Butter-Roasted Cauliflower (V/N)

Parmesan, Hazelnut Pesto

### Truffle Mac & Cheese

Crispy Sourdough

### Cauliflower "Wings" (VG)

BBQ Sriracha Dip

### Straight Cut Fries (V)

Seaweed, Sriracha Garlic Dip

### Sautéed Tuscan Kale (VG)

Baby Spinach, Garlic

2 selections 38 per person

3 selections 42 per person

V Vegetarian  
VG Vegan  
N Contains nuts

We serve free flow Nordaq FRESH sparkling/still water. To cover the cost of running this eco-friendly filtration system, we charge a \$1 contribution per person. If you do not wish to support this cause, please feel free to let us know.

Please let us know of any food allergies or requirements. Customers concerned need to be aware of the risk of cross-contamination or changes in the content of any commercial ingredients we use. Whilst we take extra care, we cannot guarantee that what we serve is 100% free of nuts, gluten, allergens or animal products. The Privé Group and its subsidiaries will not be liable for adverse reactions from consuming any of our products or while at our premises.

Prices are subject to 10% service charge & GST.