

3 COURSE SET MENU (A) — \$55

Entree

Chilli & coriander-marinated chicken skewers with light curry & coconut sauce and garden salad

Salt & pepper fried calamari with green salad, cucumbers, cherry tomatoes, red onions, crispy shallots and lemon aioli

Main

Lemon-thyme chicken breast stuffed with ham & goat's cheese, served with roasted tomato, baby spinach & basil sauce

Braised lamb king shank with field mushroom & red wine sauce

*mains are served with mashed potatoes & steamed vegetables

Dessert

Flourless orange cake with mango & grand marnier coulis and chantilly cream

Toblerone cheesecake with chocolate kahlua sauce and chantilly cream



3 COURSE SET MENU (B) — \$65

Entrée Platter

Shared antipasto with chilli-marinated mixed olives, red capsicum & coriander dip, spring onion & blue cheese dip, virginia ham & prosciutto, pickled gherkins, brie cheese, mild curry chicken skewers, dolmades and an assortment of toasted breads

Main (choose 2)

Chicken breast stuffed with basil & goat's cheese with shallot & sweet corn puree

Braised lamb shank with mushroom & port wine jus

Slow-roasted pork belly with sage, cider & apple cream sauce

Penne with roasted eggplant, cherry tomatoes, basil, zucchini & red capsicum in extra virgin olive oil (v)

*all mains (except pasta) are served with carrot, fennel & potato mash & steamed vegetables

Dessert

Mud cake with chocolate kahlua sauce & chantilly cream

Flourless orange cake with grand marnier mango coulis & chantilly cream



The Local

3 COURSE SET MENU (C) — \$46

Entrée Platter

Shared antipasto platter with chilli-marinated mixed olives, capsicum & coriander dip, spring onion & blue cheese dip, virginia ham, prosciutto, pickled gherkins, brie cheese, mild curry chicken skewers, dolmades & an assortment of toasted breads

Main

Penne with tomato napoli sauce, roasted red capsicum, baby spinach leaves, fresh basil, olives & shaved grana padarno cheese

Braised lamb shank with broccolini & peas, creamy mashed potatoes and rosemary & red wine sauce

Chicken parmigiana with crispy golden fries & fresh garden salad with white wine vinegar dressing

*all mains (except pasta) are served with carrot, fennel & potato mash & steamed vegetables

Dessert

Baci cake with chocolate frangelico sauce & chantilly cream

Flourless orange cake with grand marnier mango coulis & chantilly cream



The Local

3 COURSE SET MENU (D) — \$60

Entrée

Lemon, oregano & garlic lamb skewers; mixed salad greens with cucumber & yoghurt raita

Cajun-spiced calamari rings & mixed salad greens with sauce verte aioli

Main

Slow-braised veal shank with rosemary, mushroom & port wine jus

Chicken breast stuffed with basil & goat's cheese with shallot & sweet corn puree

*all mains served with chive & wild garlic mashed potatoes and steamed green vegetables

Dessert

Mars bar cake with chocolate rum sauce & chantilly cream

Flourless orange cake with grand marnier mango coulis & chantilly cream



The Local