



2 GLASSES OF WINE +
3 COURSE DINNER SET MENU

\$80 pp

Reservation is Mandatory
Must mention the SET MENU
Available on Wednesdays & Thursdays only



CHOOSE 1 GLASS OF WHITE WINE

SCHIEFERKOPF - RIESLING - GERMANY
OSTLER - PINOT GRIS - NEW ZEALAND
CHÂTEAU DES FERRAGES - (ORGANIC) - VERMENTINO - FRANCE
OSTLER - PINOT GRIS - NEW ZEALAND
MATAKANA - SAUVIGNON BLANC - NEW ZEALAND
DOMAINE TOURNON - (ORGANIC) - CHARDONNAY - AUSTRALIA

CHOOSE 1 ENTRÉE

4 ROCK OYSTERS

with sweet chardonnay, eschallot mignonette

GARLIC BREAD

with cheese

FRENCH ONION SOUP

with crouton, gruyere cheese

COGNUT PRAWN

with mango salad, toasted coconut flakes, mango coulis, sweet chilli vinaigrette

CHOOSE 1 GLASS OF RED WINE

OSTLER - PINOT NOIR - NEW ZEALAND
TRENEL FLURIE - GAMAY - FRANCE
DOMAINE TOURNON - SHAYS (ORGANIC) - SHIRAZ - AUSTRALIA
M. CHAPOUTIER BELLERUCHE - FRANCE
ELEIVERA TINTO DOURO - TOURIGA NACIONAL - PORTUGAL
XANDU - CABERNET SAUVIGNON - AUSTRALIA
DOMINIO DEL SOTO - (ORGANIC) - TEMPRANILLO - SPAIN

CHOOSE 1 MAIN

BAKED BRIE FONDUE

with wild honney, half baguette and fruit

MARKET FISH

with apple fennel veloute, caramelised fennel, pepper puree, apple chips

DUCK LEG CONFIT

with roasted beetroot salad, couscous, beetroot jus

RIVERINE MB 2+ SIRLOIN (250G)

with pomme puree, asparagus, piquillo, cepe jus

BUTTERNUT PUMPKIN, GOAT CHEESE RAVIOLI

with roast pumkin, parmesan cheese, sage & pine net beurre noisette

DESSERT

BRULEE

with yellow nectarine