



Set Menu A

2 courses

\$60pp

Housemade bread

Entrees

Crispy prawn & vermicelli spring rolls, chilli dipping sauce

Beef carpaccio, anchovy & almond dressing, fried capers, rocket, Parmigiano

Balsamic roasted beetroot, walnut, pear, red onion & Woodside goats curd salad

Mains

Mushroom risotto served with truffle oil and shaved parmesan

Grilled daily fish, kipfler potato, capers, tomato, green bean, artichoke & feta salad, roast pepper dressing

Roast harissa crusted chicken breast, butternut pumpkin, almonds & baby gem salad



Set Menu B

3 courses

\$75pp

Housemade bread

Entrees

Crispy prawn & vermicelli spring rolls, chilli dipping sauce

Beef carpaccio, anchovy & almond dressing, fried capers, rocket, Parmigiano

Balsamic roasted beetroot, walnut, pear, red onion & Woodside goats curd salad

Mains

Mushroom risotto served with truffle oil and shaved parmesan

Grilled daily fish, kipfler potato, capers, tomato, green bean, artichoke & feta salad, roast pepper dressing

Duck & wild mushroom pie, mash, peas & onion gravy

Dessert

Gusto lemon tart, cream

Our famous bread & butter pudding, creme Anglaise, vanilla bean ice cream



Set Menu C

3 courses

\$85pp

Housemade bread

Entrees

Crispy prawn & vermicelli spring rolls, chilli dipping sauce

Beef carpaccio, anchovy & almond dressing, fried capers, rocket, Parmigiano

Balsamic roasted beetroot, walnut, pear, red onion & Woodside goats curd salad

Crispy fried cuttlefish salad, roast tomato, olives, red onion & Persian feta

Mains

Mushroom risotto served with truffle oil and shaved parmesan

Grilled daily fish, kipfler potato, capers, tomato, green bean, artichoke & feta salad, roast pepper dressing

Grilled beef eye fillet, celeriac & potato puree, steamed greens, red onion jam, jus

Mooloolaba prawn & garlic ravioli, leek confit, lemon beurre blanc

Dessert

Gusto lemon tart, cream

Our famous bread & butter pudding, creme Anglaise, vanilla bean ice cream

Cheese selection served with crackers and chilli jam