

# SEASONAL SET

*Available for entire table only  
Items cannot be ordered separately*

*two courses for \$50*

## MAINS

**PAN FRIED SALMON FILLET**  
with crab, fennel & avocado salad

or

**GRILLED ORGANIC VEGETABLE LINGUINE** vg, df  
seasonal roast vegetables & pesto sauce

or

**18 HOUR SLOW COOKED SHOULDER OF LAMB** gf, df  
served with minted pea puree & garden salad

## DESSERTS

**COCONUT PANNA COTTA**  
creamy coconut panna cotta with fresh tropical  
fruit & a coconut crunch

or

**FG LEMON MERINGUE**  
delicate lemon mousse with a tangy lemon curd centre  
finished with shards of meringue & a biscuit crumb

or

**FERRERO TORTE**  
layers of chocolate sponge, hazelnut chocolate mousse,  
feuilletonne hazelnut crunch & chocolate ganache