

HYDE SET MENU 2

entree

SMOKED SALMON

with wild rocket, shaved fennel, radish, pomegranate, torn bagel & horseradish crème fraiche gf

WHITE ONION SOUP

with chive mascarpone, goats chevre & truffle sourdough bruschetta gf

main

SLOW COOKED LAMB SHOULDER

with Moroccan spices, date & almond couscous & riata

CRISPY SKIN DUCK LEG

with witlof, bees, walnuts, fetta, spinach & honey mustard dressing

SEARED ATLANTIC SALMON FILLET

with wild rocket, potatoes, capers, anchovies, olives & gremolata dressing gf

CHICKPEA & EGGPLANT BIRYANI

with green chilli, cumin, coriander, toasted cashews & raita gf

dessert

PROFITEROLES

with vanilla cream, warm chocolate ganache, black cherries & pistachios

APPLE & RHUBARB CAKE

with rhubarb jam, caramelised apple & mascarpone gf

2 courses \$60 per head

3 courses \$70 per head