



ESTABLISHED 2008

**RESTAURANT • WINE BAR**

**WINDSOR N.S.W.**

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**Function Menus**

**ENTRÉE**

**Bruschetta**

*Flame grilled bread topped with cherry tomato, Spanish onion, garlic and basil.  
Dressed generously with olive oil and topped with Grano Padano Parmesan*

Or

**Grilled Prawns**

*Flame grilled whole prawns tossed in a mint and basil vinaigrette presented on a petit leaf  
salad with kalamata olives*

Or

**Selection of bread and dips**

*Duo of fresh daily home made dips and fresh house baked bread*

**Mains**

**Roast duck breast**

*With a parsnip and leek champ and a brandied, sour cherry sauce*

Or

**Pan seared market fish**

*Daily sourced market fish, pan seared served with crisp polenta chips and gribiche sauce*

Or

**Marinated lamb backstrap**

*Accompanied by hand made mushroom and basil gnocchi*

## Dessert

### **Crème Brule**

*served with lime amoretta biscuit*

Or

### **Baked cheese cake**

*seasonal baked cheese cake w berry compote and honey tuille*

Or

### **Pineapple**

*fresh pineapple, shaved coconut and black pepper granita basil pearls and spun sugar*

\*This three course menu is a set price at \$65 per head, non inclusive of drinks.

## ENTRÉE

### **Parmesan and garlic flat bread**

*flour tortilla brushed with roast garlic puree, caramelized onion and topped with a combination of melted mozzarella and piquant parmesan cheese*

Or

### **Bruschetta**

*Flame grilled bread topped with cherry tomato, Spanish onion, garlic and basil  
Dressed generously with olive oil and topped with Grano Padano Parmesan*

## Mains

### **Chargrilled sirloin**

*served with broad beans and spec fricasee and potato lyonnaise*

Or

### **Roast stuffed chicken breast**

*stuffed with black olive, basil and roast tomato mousse with  
sweet corn and ginger puree and cauliflower gratin*

\*This two course menu at \$48 per head is non inclusive of drinks.

Please note that if the private upstairs room is required a fee will be incurred at a minimum of two hours, then hourly after that.



**Mains**

**Pan seared market fish**

*Daily sourced market fish, pan seared served with crisp polenta chips and gribiche sauce*

Or

**Char grilled rump**

*with roasted rosemary potatoes and vegetables*

**Dessert**

**Crème Brule**

*served with lime amoretta biscuit*

Or

**Baked cheese cake**

*seasonal baked cheese cake w berry compote and honey tuille*

\*This two course menu at \$40 per head is non inclusive of drinks.

Please note that if the private upstairs room is required a fee will be incurred at a minimum of two hours than hourly after.