ROYAL OAK

SET MENU

MORE THAN A Pub

2 courses $55 pp | 3 courses $60 pp

SHARED STARTERS

choice of 3

burratta, fresh figs, heirloom tomato, basil, vino cotto
sydney rock oysters, 1/2 dozen, natural, mignonette dressing
pea & wood smoked buffalo mozzarella arancini
duck liver pate, cornichons, melba toast
szechuan fried squid
crystal bay prawns, marie rose sauce, lemon
tapas board ~ hot salumi, octopus, pork croquettes, chicken skewers, spicy meatballs, sourdough

MAINS

new york cut sirloin (cape grim tas) grass fed, bearnaise sauce, house chips
grilled & marinated spatchcock, rocket, avocado, chilli salt
pan roasted cone bay barramundi, roasted cauliflower, smoked almond & parsley salad, yoghurt dressing
butternut pumpkin & goats cheese ravioli, burnt butter & sage
rocket, pear & parmesan salad
or
steamed greens, sea salt, local olive oil

DESSERTS

choice of 3

flourless chocolate cake, salted caramel gelato, peanut praline
passionfruit panna cotta, fresh raspberries, lemon thyme
creme brulee
brie, muscatels, fruit loaf, lavosh