



3 course set menu \$60.50 per person
(subject to change)

entrée

COS entrée plate...(to share)
chef's selection of entrée items to share (changes daily)

main course

250gm yearling eye fillet
with pommes puree truffle dijon mustard & rich red wine jus

caesar salad...just cos! (our specialty)
using crisp cos lettuce hearts, roasted bacon, croutons, shaved grana padano,
chef's caesar mayo & poached egg.. (anchovies optional)

pappardelle pasta ragu
tender braised beef, chorizo sausage, swiss brown mushrooms, herbs & shaved grana padano

line caught, fresh fish
white asparagus, oyster mushroom, braised pork hock, chorizo sausage & red wine

de-boned gawler river poussin
speck & shallot, roast baby turnip, carrot with lavender jus

on the side

garden salad with shallot & sherry dressing

dessert

choice of 3 desserts

quality cheese selection
with dried & fresh fruit, lavosh & crackers

why... just cos!
NO SEPARATE ACCOUNTS – THANK YOU
all prices include GST