

VenU Restaurant

DINNER TABLE D'HOTE MENU

2 courses \$35 | 3 courses \$45

Entrée

Chefs' selection of vegetable bites – ask our team about today's creations (V)

Duck and sweet potato mezzelune, caramelised orange segments, star anise sauce

House made chicken, apple and herb sausage, fennel and kale

Main course

Mediterranean vegetable roulade, herb ricotta, spinach and pinenuts encased in puff pastry with sugo. (GF,V)

Grilled porterhouse steak with potato puree, caramelised shallots, green beans and peppercorn jus. (GF)

Barramundi fillet with fennel and rocket pistou served with Kipfler potatoes, roast cherry tomatoes, olives and chermoula crusted prawns (GF)

Dessert

Chocolate and raspberry tart, Chantilly cream and fruit coulis (GF)

Pistachio Crème Brulee, roasted rhubarb and meringue (GF)

Butterscotch steamed pudding with honey, vanilla bean ice cream

*MENU SUBJECT TO CHANGE

V - Vegetarian VO - Vegetarian option VG - Vegan

GF - Gluten free GFO -Gluten free option

