



Carmody's

3 COURSE SET MENU

Your choice of 1 option from each course

- E N T R E E -

CRISPY BARRERO CALAMARI

Rocket, kalamata olives, chorizo dust, peri-peri mayonnaise

CAROLINA BUTTERMILK CHICKEN

Pickled zucchini, charred corn, smoked salt, chipotle aioli

BEETROOT & BAKED RICOTTA SALAD

Hemp seed falafel, mixed leaves, saffron & citrus dressing

- M A I N -

CLASSIC BACON WRAPPED BEEF FILET MIGNON

Truffle salt, potato whip, charred broccolini, field mushroom, jus

LEMON MYRTLE & MACADAMIA CRUSTED SALMON

With coconut rice, massaman curry, steamed greens

HOUSE MADE POTATO GNOCCHI

With butternut pumpkin, semi-dried tomatoes, crispy kale, toasted pine nuts, lemon gel

- D E S S E R T -

ICED VOVO

Ruby chocolate mousse, raspberry mirror glaze, coconut chips, shortbread crumb, boysenberry gelato

APPLE & STICKY DATE CRUMBLE

Toasted oat streusel, boozy butterscotch with spiced rum, rock salt caramel ice-cream

\$65

PER PERSON

*Dietary options available on request. 10% Guest Surcharge applies.