

# SET MENU

## TO START

---

GARLIC BREAD TO SHARE (V)

## ENTREE

---

OYSTERS NATURAL (4PCS) (GF, DF)

Fresh and natural accompanied with lemon wedges

SWEET POTATO BRUSCHETTA (V, VGO)

Chilli maple glaze, whipped ricotta, toasted pecans and balsamic glaze

LAMB AND FETA MEATBALLS (VGO) (4PCS)

babaganoush, yoghurt, pine nuts, aromatic herbs and toasted flatbread

SYC SIGNATURE SEAFOOD CHOWDER (GFO)

With lightly toasted bread and butter

SALT & SZECHUAN PEPPER SQUID (GF, DF)

Served with crispy fried shallots, herbs, chilli and sesame miso mayonnaise

## MAINS

---

SOUS VIDE CHICKEN BREAST (GF)

With cacciatore sauce, creamy mashed potatoes, crispy fried kale leaves

BEER BATTERED CORAL TROUT

Served with fresh garden salad, crispy chips, house made tartare sauce and lemon

GRILLED AUSTRALIAN BARRAMUNDI (GF)

Served with sweet potato and ginger mash, sautéed kale, and lemon miso butter sauce

180-GRAM WAGYU BEEF BURGER

With bacon, BBQ sauce, lettuce, tomato, pickle, melted red cheddar on a toasted brioche bun, served with a side of chips

CHICKEN TACOS ON SOFT TORTILLAS (VGO) (2 PCS)

With southern fried chicken breast, tasty chipotle mayo, lettuce, Pico de Gallo, avocado mousse, sour cream, and fresh herbs

ORGANIC QUINOA SALAD (GF, VGN)

With roasted vegetables, lemon tahini dressing, pomegranate and microgreens

PEKING DUCK SALAD

With green tea noodles, Asian slaw, aromatic herbs, sesame miso mayonnaise



(V) Vegetarian (GF) Gluten Free (DF) Dairy Free, (VGN) Vegan

\*GFO = Gluten Free Option Available

\*VGO = Vegan Option Available

15% surcharge applies on Public Holidays Menu items may contain traces of nuts.