

3 Course Set Menu Special \$55

STARTER

Prawns (GF) sesame oil, lime, chilli, greens

Buffalo Mozzarella (GF) basil, tomato, chilli, extra virgin olive oil

House Falafel (vegan) (GF) tahini dressing, salad (3 pieces)

Lamb Cutlets mint coriander sauce and salad

Smoked Salmon treacle labneh, beetroot puree, greens

MAIN

Eye Fillet of Beef 220 gm (GF) mushroom sauce, broccolini, pumpkin puree, roasted potato

Duck a l 'orange (GF) confit duck leg, mashed potato, broccolini, orange sauce

Chicken Skewers (GF) marinated chicken, capsicum, onion, pilaf, salad, coriander sauce

Lamb Skewer walnut & capsicum puree, tzatziki, pilaf, salad

Shoulder of Lamb (GF) slow cooked, potatoes, vegetables

Pan fried Tarakihi with chardonnay sauce, potatoes and vegetables

Cannelloni (v) spinach, ricotta cheese, marinara sauce

Carbonara bacon, mushroom in a creamy white sauce, parmesan cheese

Chicken Parmigiana marinara sauce, mozzarella cheese, mashed potato, vegetables

Veggie Pasta tomato, basil, mushroom, parmesan cheese

DESSERT

Tiramisu mascarpone cheese, cognac

Crème Brulée vanilla, biscotti

Chocolate lava cake with vanilla ice-cream

Knafeh ricotta cheese, pistachio with maple walnut ice-cream