

## *3 Course Set Menu Special \$40*

### STARTER

---

Bread and seasonal Dips (V)

Seasonal soup (GF)

Garlic bread, butter, confit garlic (V)

### MAIN

---

#### Shoulder of Lamb

Tzatziki, Fregola Sardinia, hazelnuts, capers, golden raisins

#### Thigh of Chicken

Fregola Sardinia, hazelnuts, capers, avocado cream

#### Market Fish

#### House Falafel (vegan) (GF)

Tahini dressing , fennel, radish, green salad

#### Pasta of the day

#### Lamb Kofta

Salad, muhammara (Roasted *walnut with grilled capsicum puree*), served with bread

#### Chicken Filo Parcel

Diced chicken, creamy lemon, fresh tarragon sauce with hand-cut potato and salad

#### Vege Pasta

Heirloom tomato, Basil, garden peas, pine nuts, pecorino cheese

### DESSERT

---

Lemon Panna Cotta coconut shortbread

Crème Brûlée vanilla, blackberry

Crèmeux of chocolate crème fraiche, cherries

Knafeh ricotta cheese, thin noodle pastry, pistachio