

3 Course Meal Set Menu \$38

STARTER

Garlic Bread (V) butter, confit garlic

Caramelized Onion Bread (V) mozzarella cheese

Hummus (V) with homemade bread and olives

Seasonal Soup (V)

MAIN

Shoulder of Lamb (GF) slow cooked, served with potato, vegetables

Chicken Skewer (GF) marinated, capsicum, onion, pilaf, niçoise tomato, coriander sauce

House Falafel (vegan) tahini dressing, green salad (6 pieces)

Chicken Schnitzel served with fries, salad

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

Chicken Filo Parcel diced chicken, creamy lemon tarragon sauce, fries, salad

Pan fried Tarakihi served with chardonnay sauce, potatoes, vegetables

Fish Salad (GF) quinoa, tomato, cucumber, beetroot puree

Curry of the Day served with rice

Fish and Chips panko crumbed, tartar sauce

Cannelloni (V) spinach, ricotta cheese, marinara sauce

Carbonara bacon, Mushroom, white sauce, parmesan cheese

Veggie Pasta mushroom, seasonal vegetables, white sauce, parmesan cheese

DESSERT

Chocolate Lava Cake served with vanilla ice-cream

Knafeh ricotta, pistachio, served with walnut and maple ice-cream

Tiramisu mascarpone cheese, cognac

Crème Brûlée vanilla, biscotti