

3 Course Set Menu Special \$37

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

Chicken Schnitzel served with aioli and fries

Thigh of Chicken Fregola Sardinia, hazelnuts, capers, avocado cream

Pan fried Tarakihi with chardonnay sauce, potatoes and vegetables

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 fraîche, cherries

Knafeh ricotta cheese, thin noodle pastry, pistachio