

3 Course Set Menu Special \$38

STARTER

Cheesy Bread mozzarella, garlic butter, chilli oil (V)

Caramelized Onion Bread with mozzarella cheese (V)

Hummus with home made bread and olives (V)

Baba ghanouj eggplant caviar with homemade bread and olives (V)

Seasonal Soup (V)

MAIN

Shoulder of Lamb slow cooked, served with potato, seasonal vegetables

Chicken Skewers (GF) marinated grilled, capsicum, onions, pilaf, salad, coriander sauce

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

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

House Falafel (vegan) (GF) tahini dressing, green salad

Chicken Schnitzel truffle mayonnaise, fries, salad

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

Pan Fried Tarakihi (GF) chardonnay sauce, potatoes, vegetables

Fish and Chips panko crumbed, tartar sauce

Cannelloni (V) spinach ricotta cheese, marinara sauce

Vege Pasta mushroom, vegetables, white sauce, parmesan cheese

Chicken Curry (GF) medium spiced with rice (vegetarian option available)

DESSERT

Chocolate Lave Cake with vanilla ice-cream

Crème Brûlée vanilla, biscotti

Tiramisu mascarpone cheese, cognac

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