

3 Course Meal Set Menu \$55

STARTER

Prawns sesame oil, lime, chilli

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

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

Beef Carpaccio cured beef, wild rocket, parmesan

MAIN

Shoulder of Lamb slow cooked, served with potato, vegetables

Chargrilled Chicken Thigh with Pilaw (rice with nuts and vegetables), grilled tomato, coriander sauce

Chicken Schnitzel served with fries and salad

Pan fried Tarakihi chardonnay sauce, potato and vegetables

Curry of the day with rice

Sirloin Skewer wrapped with bacon, grilled tomato, caramelized onions, potato, pepper corn sauce

Cannelloni (V) spinach, ricotta cheese, marinara sauce

Carbonara bacon, Mushroom, white sauce, parmesan cheese

DESSERT

Chocolate Lava Cake with vanilla ice-cream

Knafeh ricotta, walnut and maple ice-cream, pistachio

Baklawa with vanilla ice cream

Crème Brulèe vanilla, biscotti