

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)

MAIN

Shoulder of Lamb (GF) slow cooked, potatoes, vegetables

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

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

Duck a l'orange (GF) Breast, mashed potato, broccolini, spice infused orange sauce

Pan fried Tarakihi chardonnay sauce, potatoes, vegetables

Eye Fillet of Beef 220 gm (GF) Pumpkin puree, vegetables, chimichurri, potato

Cannelloni (V) spinach, ricotta cheese, marinara sauce

Rib eye fillet 300 gm (GF) potato, garlic butter mushroom, broccolini, whisky sauce, chimichurri

DESSERT

Chocolate Lava Cake with vanilla ice-cream

Knafeh ricotta, walnut and maple ice-cream, pistachio

Tiramisu mascarpone cheese, cognac

Crème Brûlée vanilla, biscotti