

3 Course Set Menu \$68

STARTER

Calamari (GF) lightly spiced deep fried squid, peri peri mayo sauce

Popcorn Chicken (GF) herbs, coated crispy chicken, peri peri mayo sauce

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

Prawns (GF) pan fried, salad

Meatballs a la Lebanese spiced beef mince, capsicum, walnut pâté, yogurt, and cashews

MAIN

Eye Fillet of Beef Savana herby potato croquette, broccolini, red wine jus

Chicken Supreme (GF) grilled, mashed potato, broccolini, baby carrots, honey mustard sauce, pickled vegetables

Lamb Shank (GF) slow cooked mashed potato, Broccolini , Jus

Savanna Scotch fillet (GF) Char-grilled, grass fed, gourmet potato, broccolini, red wine jus

Pan fried Tarakihi with chardonnay sauce, potatoes and vegetables

Crispy Pork Belly (GF) mashed potato, apple sauce, broccolini, jus

Chicken Parmigiana marinara sauce, mozzarella cheese, salad

Mezza Platter (V) falafel, Baba ghanouj, hummus, olives, bread and salad

Crusted Mushrooms (V) crumbed portobello with cream cheese, served with garden salad

DESSERT

Tiramisu pistachio, mascarpone cheese

Sticky Date Pudding caramel sauce, vanilla ice-cream

Chocolate lava cake with vanilla ice-cream

Crème Brûlée vanilla flavour

Affogato espresso, vanilla ice-cream, liqueur (your choice) Baileys, Kahlua, Benedictine, Frangelico, Drambuie, Galliano, Amaretto, Cointreau, Whiskey