

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

Canadian Scallops pan fried, cauliflower puree, lemon butter sauce

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

Pan fried Tarakihi cauliflower puree, gourmet potatoes, vine tomato, baby carrot, broccolini

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

Chicken Parmigiana marinara sauce, mozzarella cheese, salad

Chicken Schnitzel Peri peri mayo, fries, salad

Mezza Platter (V) falafel, Baba ghanouj, beetroot 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 Brulée vanilla flavour

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