

Three Course Set Menu \$58

STARTER

Cheesy Bread mozzarella, garlic butter, chilli oil

Beetroot Hummus (V) with home-made bread and olives

Baba ghanouj (V) eggplant caviar with home-made bread and olives

MAIN

Lamb Shank (GF) mashed potato, broccolini, jus

Crispy Pork Belly mashed potato, apple sauce, broccolini, jus

Chicken Parmigiana marinara sauce, mozzarella cheese, salad

Chicken Schnitzel peri peri mayo, fries, salad

Pan Fried Tarakihi (GF) cauliflower puree, gourmet potatoes, vine tomato, baby carrot, broccolini

Chicken Pasta mushroom, shallots, white wine creamy sauce

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

Bolognese with basil oil and shaved parmesan cheese

Chicken Curry chicken thigh, masala sauce, paratha, rice

Veggie Pasta mushroom, vegetables, rosé sauce, shaved parmesan cheese

DESSERT

Tiramisu pistachio, mascarpone cheese

Sticky Date Pudding caramel sauce, vanilla ice-cream

Chocolate Lava Cake with vanilla ice-cream

Crème Brûlée Vanilla flavor

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