

\$79 Set MENU

All courses individually plated

ENTREE CHOOSE ONE

Arancini (v)

pumpkin, risotto, mozzarella with aioli

Chicken Skewers (df)

with coconut rice & peanut sauce

Salt & Pepper Squid (df)

saffron aioli

MAINS

Eye Fillet

medium cooked on sauté potatoes with mushroom sauce & green salad

Salmon

honey glazed Salmon, cherry tomatoes, kumara mash

Twice cooked Pork Belly (gf)

creamy garlic potatoes, slaw, spiced apple sauce & jus

Homemade Vegan Gnocchi

potato gnocchi, spinach, mushroom, sundried tomato with garlic coconut cream sauce

Lamb Shanks (gf)

braised with red wine and rosemary jus served on creamy mash with steamed vegetables

DESSERTS

Sticky Date Pudding

with toffee sauce & salted caramel ice cream

Banoffee Pie

caramel sauce, maple & walnut ice cream

Rolled Pavlova (gf)

berry coulis, cream, fresh fruit salad & berry sorbet

Fresh Cut Fruit Salad (vg)

with berry sorbet

Please note that we make our aioli in house using raw eggs.

v – Vegetarian, gf – Gluten friendly, vg – Vegan, df – Dairy free

Please talk to us about your dietary needs, While we take as much care as humanly possible, we cannot guarantee that trace elements may not be present.