

# Summer SET MENU

		1 Beverage	2 Beverages
2 Course (platter and main)	\$55	\$64	\$73
2 Course (main and dessert)	\$59	\$68	\$77
3 Course	\$69	\$78	\$87

Your choice of house beer, house wine, house spirit, prosecco or non-alcoholic

## MIXED PLATTER TO SHARE

**Cauliflower Bites (vg, gf)**  
golden fried cauliflower with curry salt  
& sesame soy dipping sauce

**Vegetarian Dumplings**  
with soy and chilli dipping sauces

**Chicken Skewers (vg,gf)**  
served with peanut sauce

**Salt & Pepper Squid (df)**  
with saffron aioli

## MAINS

Mains are served individually plated

**Beef Scotch Fillet**  
medium cooked with straight cut fries,  
mushroom sauce & green salad

**Lamb Shanks (gf)**  
braised with red wine and rosemary  
jus served on creamy mash

**Market Fresh Fish**  
cooked with prawns in garlic white wine  
sauce served with sautéed baby potatoes

**Southern Fried Chicken**  
maple glazed bacon, potato mash,  
coleslaw, gravy, cajun corn bread and  
chipotle aioli

**Vegan Potato & Kumara Gnocchi (vg)**  
broad beans, mushrooms, coriander,  
pumpkin puree & a coconut cream sauce

## DESSERTS

Desserts are served individually plated

**Sticky Date Pudding**  
with toffee sauce and 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.