

\$79 Set MENU

Add a drink +\$10pp

All courses individually plated

Entree

choose one

Cauliflower Bites (vg, df, gf)
with a curry aioli dipping sauce

Chicken Skewers (gf, df)
with peanut sauce

Salt & Pepper Squid (df)
with saffron aioli

Mains

choose one

Eye Fillet
medium cooked with mushroom sauce,
fries & green salad

Lamb Shank (gf)
braised with red wine & rosemary jus, served
on creamy mash

Salmon
harissa & honey glazed, kumara mash,
cherry tomato, corn & avocado salsa

Twice Cooked Pork Belly (gf)
kumara mash, slaw, spiced apple sauce

Desserts

choose one

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

** vegan and vegetarian options available on request

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

v – Vegetarian, gf – Gluten friendly, vg – Vegan. df – Diary 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.