



SET MENU

OPTION 1 - \$25 P.H.

ENTRÉE - PLEASE CHOOSE 3

- MEATBALLS IN A CHIPOTLE SAUCE
- VEGETARIAN ARANCINI BALLS
- BLUE TIP MUSSELS
- CHICKEN KEBAB WITH SOY & CHILLI
- ROASTED MUSHROOMS WITH CHILI & HERBS
- SALT & PEPPER CALAMARI WITH CAPER & MINT DRESSING
- CHICKEN WINGS WITH MINT YOGHURT
- MARINATED OLIVES
- GARLIC BREAD
- LAMP KEBAB WITH CHIPOTLE
- KINGFISH SASHIMI
- SALMON NORI WITH CITRUS SYRUP
- TEMPURA VEG SERVED WITH CHILI MAYO

MAIN

- CHICKEN PARMIGIANA
- USA CHEESEBURGER
- CHICKEN & COCONUT CURRY WITH STEAMED RICE & PAPPADUM
- BEER BATTERED WHITING & CHIPS
- VEGETARIAN GNOCCHI

DESSERT - ADD ANY DESSERT FROM THE BAR MENU FOR \$7 P.H.

OPTION 2 - \$30 P.H.

ENTRÉE - PLEASE CHOOSE 5

- MEATBALLS IN A CHIPOTLE SAUCE
- VEGETARIAN ARANCINI BALLS
- BLUE TIP MUSSELS
- CHICKEN KEBAB WITH SOY & CHILLI
- ROASTED MUSHROOMS WITH CHILI & HERBS
- SALT & PEPPER CALAMARI WITH CAPER & MINT DRESSING
- CHICKEN WINGS WITH MINT YOGHURT
- MARINATED OLIVES
- GARLIC BREAD
- LAMP KEBAB WITH CHIPOTLE
- KINGFISH SASHIMI
- SALMON NORI WITH CITRUS SYRUP
- TEMPURA VEG SERVED WITH CHILI MAYO

MAIN - CHOOSE TWO, SERVED ALTERNATELY

- PAN SEARED SALMON SERVED WITH SAUTÉED POTATO, RATATOUILLE, BABY LEEK & SEEDED MUSTARD HOLLANDAISE
- 300G PORTERHOUSE STEAK COOKED MEDIUM, SERVED WITH POTATO HASH, SLOW ROAST ROMA TOMATO, RED WINE JUS & WATERCRESS
- CHICKEN BREAST STUFFED WITH SUNDRIED TOMATO & FETA, SERVED WITH MUSHROOM RISOTTO, GREENS & A TARRAGON CREAM SAUCE
- PAN SEARED GNOCCHI WITH ENOKI MUSHROOM, CHILLI, ASPARAGUS, CHERRY TOMATO & FETA
- BAKED LAMB RUMP WRAPPED IN BACON, SERVED WITH SASSY POTATO, BABY VEGGIES, AND A PORT & THYME JUS
- CONFIT DUCK LEG WRAPPED IN BRICK LEAF PASTRY, SERVED WITH BRAISED RED CABBAGE, FRENCH BEANS, QUINOA AND A CRANBERRY JUS
- PORK FILLET FILO WITH CHARGRILLED VEGGIES & APPLE JUS
- GREEN PEA RISOTTO WITH MASCARPONE, TRUFFLED MUSHROOMS, PARMESAN & RED GARNET

DESSERT - ADD ANY DESERT FROM THE BAR MENU FOR \$7 P.H.

OPTION 3 - \$39 P.H.

ENTRÉE - PLEASE CHOOSE 5

- MEATBALLS IN A CHIPOTLE SAUCE
- VEGETARIAN ARANCINI BALLS
- BLUE TIP MUSSELS
- CHICKEN KEBAB WITH SOY & CHILLI
- ROASTED MUSHROOMS WITH CHILI & HERBS
- SALT & PEPPER CALAMARI WITH CAPER & MINT DRESSING
- CHICKEN WINGS WITH MINT YOGHURT
- MARINATED OLIVES
- GARLIC BREAD
- LAMP KEBAB WITH CHIPOTLE
- KINGFISH SASHIMI
- SALMON NORI WITH CITRUS SYRUP
- TEMPURA VEG SERVED WITH CHILI MAYO

MAIN - CHOOSE FOUR, SERVED A LA CARTE

- PAN SEARED SALMON SERVED WITH SAUTÉED POTATO, RATATOUILLE, BABY LEEK & SEEDED MUSTARD HOLLANDAISE
- 300G PORTERHOUSE STEAK COOKED MEDIUM, SERVED WITH POTATO HASH, SLOW ROAST ROMA TOMATO, RED WINE JUS & WATERCRESS
- CHICKEN BREAST STUFFED WITH SUNDRIED TOMATO & FETA, SERVED WITH MUSHROOM RISOTTO, GREENS & A TARRAGON CREAM SAUCE
- PAN SEARED GNOCCHI WITH ENOKI MUSHROOM, CHILLI, ASPARAGUS, CHERRY TOMATO & FETA
- BAKED LAMB RUMP WRAPPED IN BACON, SERVED WITH SASSY POTATO, BABY VEGGIES, AND A PORT & THYME JUS
- CONFIT DUCK LEG WRAPPED IN BRICK LEAF PASTRY, SERVED WITH BRAISED RED CABBAGE, FRENCH BEANS, QUINOA AND A CRANBERRY JUS
- PORK FILLET FILO WITH CHARGRILLED VEGGIES & APPLE JUS
- GREEN PEA RISOTTO WITH MASCARPONE, TRUFFLED MUSHROOMS, PARMESAN & RED GARNET

DESSERT - ADD ANY DESERT FROM THE BAR MENU FOR \$7 P.H.