

SET MENU

Option 1 (\$46.5 pp)

Bread & Dips to Start

Mains

Fresh Chicken breast wrapped in pancetta then baked in a tomato, caper and tarragon sauce, served with roasted parsnip and a mesclun and parmesan salad

or

Angus Scotch fillet served with a potato and roast vegetable cake, steamed carrot, broccoli and baby spinach with garlic butter topped with dienne sauce

or

Fresh Fish pan-fried and served on prawn, pea and fennel risotto topped with rocket and feta salad.

Dessert

Baked Cheesecake of the day

or

Triple Chocolate Brownie

SET MENU

Option 2 (\$58 pp)

Entrée

Crispy battered Japanese style squid with pickled vegetables, jasmine rice, teriyaki sauce and wasabi mayo.

or

BBQ rubbed chicken served through a salad of roast vegetables, pistachios, red onion, feta, and mesclun finished with avocado and kumara crisps, bound with a honey mustard dressing

or

Sliced Lamb rump served on roast carrot, beetroot, onion and garlic through pearl couscous finished with baby spinach, feta and a balsamic glaze.

Mains

Fresh Chicken breast wrapped in pancetta then baked in a tomato, caper and tarragon sauce, served with roasted parsnip and a mesclun and parmesan salad

or

Angus Scotch fillet served with a potato and roast vegetable cake, steamed carrot, broccoli and baby spinach with garlic butter topped with dienne sauce.

or

Fresh Fish pan-fried and served on prawn, pea and fennel risotto topped with rocket and feta salad.

Dessert

Baked Cheesecake of the day

or

Triple Chocolate Brownie