

\$50

Set Menu Lunch & Dinner

Available for groups of 16 or more guests



Starters to share

Babaganoush(V), taramosalata & toasted Turkish bread

Chili, salt & pepper calamari

Feta fatoush- baby cos, cucumber, cherry tomatoes, capsicum, radish, mint, parsley, red onion, pomegranate seeds, toasted flat bread, olive oil, lemon juice & sumac dressing (V)

your choice of

Mains

Eye fillet, kumara mash, seasonal greens & jus

Pan seared corn fed, free range chicken breast, roast pumpkin, salad of moorish couscous, snow peas, kale, capsicum & parsley

Crispy skin New Zealand Ora King Salmon, green beans, olives & anchovies

Ravioli filled with curried pumpkin, goats cheese & sage mixed through saffron cream peas & feta (V)

your choice of

Desserts

Pandan & coconut panacotta, dark palm sugar syrup (V)

Chocolate pull me up (V)



Printed on 100% Post-consumer recycled paper.

We cannot guarantee that our food is free of allergens.

10 % surcharge on Sundays & public holidays. Credit card charges apply. Sorry no split bills.