

\$58

Set Menu Lunch & Dinner

For groups of 16 or more guests



your choice of

Starters

Grilled large butterflied prawns (3) with garlic butter

Chili, salt & pepper calamari

Zucchini flowers (3) filled with beetroot & sweet potato puree, red pepper sauce & fennel salad

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

your choice of

Desserts

Pandan & coconut panacotta, dark palm sugar syrup

Chocolate pull me up



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.