



TO START

Choice of:

Crispy pork croquettes with parsnip puree & fresh pineapple salsa

Grilled tiger prawns marinated in citrus and herbs served with a rich prawn bisque
& chilli oil (GF)

Stuffed mushroom with spinach, cream cheese, portobello & herbs served with
marinara sauce & a pesto drizzle (VG, GF)

MAINS

Choice of:

Pub sirloin steak served with crispy potato rosti, parsnip puree, grilled greens,
chimichurri & garlic butter (GF)

Lamb shoulder slow cooked with harissa marination served with cauliflower and
cashew puree, seasoned grilled veges, jus, labneh & dukkah (GF)

Pan seared salmon served with coconut mushroom risotto, peas and paprika oil

Vegan lasagna with marinara sauce, zesty arugula salad, dressed in coconut mango
& topped with almonds (GF, VG)

DESSERTS

(Desserts will be alternate drop, feel free to swap or share)

Caramel date pudding with gingernut crumbs & vanilla ice cream

Apple crumble pie with caramel sauce, gingernut crumbs &
butterscotch ice cream

***Please advise our team if you have any special dietary
requirements.***