



# SET MENU

## Entrée

### ***Nduja Arancini***

*with miso coconut curry sauce, parmesan cheese, pickled daikon & carrot*

### ***Grilled Tiger Prawns***

*With avocado lime crema, mango salsa and toasted coconut (GFR)*

### ***Stuffed Mushroom***

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

## Main

### ***Pub Sirloin Steak***

*With kumara mash, grilled greens, garlic butter & thyme jus(GF)*

### ***Braised Lamb Shoulder***

*Slow cooked with harissa marination served with cauliflower and cashew puree,  
vegetables, dukkah, harissa jus & labneh (GFR)*

### ***Pan-fried Salmon***

*With coconut mushroom risotto, peas & paprika oil*

### ***Vegetarian Lasagne***

*With Marinara sauce. Rocket leaves, pesto, toasted almonds(V, GF)*

## Dessert

Served by alternate drop

### ***Sticky Warm Toffee Date Pudding***

*With vanilla ice cream & Oreo crumb*

### ***Lemon Roulade***

*With mango coulis, whipped cream & toasted almonds(V)*

# \$80 per person

Advanced booking only / Min 15 People

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