

# FESTIVE SET MENU

## ENTREE

### SHARED PLATTER

SHARED PLATTERS OF LEMON PEPPER CALAMARI, VEGETABLE SPRING ROLLS AND MEATBALLS IN A SUGO SAUCE SERVED WITH ROTI BREAD

## MAIN

### MISO SALMON

GRILLED SALMON FILLET WITH ROASTED POTATO AND A MEDLEY OF VEGETABLES, SERVED IN A MISO SAUCE

### SIRLOIN STEAK (GF)

PRIME 300G PORTERHOUSE CHAR GRILLED & COOKED TO PERFECTION COVERED WITH A FRENCH BRANDY PEPPERCORN SAUCE AND SERVED WITH CHIPS AND SALAD

### CHICKEN CACCIATORE

BRAISED CHICKEN BREAST IN A TOMATO, OLIVES AND CAPSICUM SAUCE, ACCOMPANIED BY ROAST POTATO AND VEGETABLES

### ALABAMA PORK

PORK BELLY SERVED ON A ROQUETTE AND POMEGRANATE SALAD AND POTATOES, DRIZZLED WITH AN ALABAMA SAUCE

### CREAMY PESTO GNOCCHI (VOA)

SAUTEED SHALLOTS, CHERRY TOMATO AND PESTO PAN TOSSED WITH CREAM AND GNOCCHI

## DESSERT

ALL HOUSE MADE

### HOMEMADE STICKY DATE PUDDING (V)

SERVED WITH CARAMEL SAUCE AND VANILLA BEAN ICE CREAM

### DUTCH SPICED APPLE CRUMBLE

SERVED WITH VANILLA BEAN ICE CREAM

### PAVLOVA(V)

SERVED WITH MANGO CREAM AND PASSIONFRUIT

### 2 COURSE MENU

ENTREE &  
MAIN  
OR  
MAIN &  
DESSERT

**\$45**

### 3 COURSE MENU

ENTREE  
&  
MAIN  
&  
DESSERT

**\$50**

**\*MINIMUM OF 15PAX BOOKING**  
- WITH THE WHOLE TABLE PRE-ORDERING FROM SAME MENU REQUIRED

**\*BOOKINGS OVER 40PAX WILL BE REQUIRED TO SELECT 3 MAIN OPTIONS SERVED VIA ALTERNATE DROP**

VG = Vegan    V = Vegetarian    VOA = Vegan Option Available  
GF = Gluten Free    GFOA = Gluten Free Option Available