



# DINNER SET MENU

Choice of Entree and Main ~ add dessert for 18.9pp

## To Start *extra charge*

WARM OLIVES & ALMONDS [d/g/v/ve/n\*] 14

AGLIO, garlic pizza bread, olive oil, parsley [v/g\*/n] 18 | with GF base 21

HOT MIXED NUTS, house spiced, served warm [d/g/v/ve] 12

## Entrées

BOCCONCINI, fresh mozzarella, basil oil, dukkah, fresh tomatoes [g/n\*/v]

TEMPURA PRAWNS, lightly fried, black pepper sauce, coconut sambal [n/d]

ARANCINI, sun-dried tomato, spinach and feta risotto balls, blue cheese sauce, Kalamata olives [v/n]

PORTUGUESE SALAD, fresh salad greens, sun-dried tomatoes, feta, grilled peppers, stuffed green olives, carrots, red wine vinaigrette [v/ve\*/d\*/n/g]

## Mains

BEEF EYE FILLET, pommes gratin, garlic butter roasted mushrooms, sautéed green beans, balsamic onions, house jus [n/g]  
*~choice of medium rare or well done*

PASTA OF THE DAY

PERI PERI CHICKEN, spicy marinated half bone-in chicken, potato lattice, green salad w/ feta, olives, sun-dried tomatoes, red wine vinaigrette [g/n/d\*]

GRILLED MARLBOROUGH SALMON, served medium, cauliflower puree, grilled broccoli, capers, sage butter [g/n]

PORTOBELLO MUSHROOMS, roasted in garlic butter, creamy polenta, sautéed spinach, caper and sage butter [g/n/v]

GOODNESS BOWL, garlic & lemon hummus, quinoa, avocado, pickled cucumber, red onions, sesame and orange carrots, avocado smash, wild rocket [ve/n/v/g/d]

## Table Sides *extra charge*

POLENTA CAPONATA, crispy polenta sticks, parmesan, olives, capers, peppers, sun-dried tomatoes [v/ve\*/g/d\*] 16

SUMMER VEGGIES, green beans, broccoli, spinach, feta, hollandaise, almonds [n\*/g/d\*/v/ve\*] 16

MAKIKIHI FRIES [ve\*/g\*/n] 15

g=gluten free; n=nut free; d=dairy free; ve=vegan;  
v=vegetarian; \*dish may be adapted;  
trace elements may remain;  
15% surcharge added on Public Holidays;  
Menu items and prices are subject to  
change and availability.