

\$55_{PP}

3 COURSE *set menu* & COCKTAIL

- MIN 2 PEOPLE -



(V) VEGETARIAN
(V+) CAN BE MADE VEGAN
(G) GLUTEN FREE
(G+) CAN BE MADE GLUTEN FREE
(S) CONTAINS SOY
(N) CONTAINS NUTS
(D) DAIRY FREE
(D+) CAN BE MADE DAIRY FREE

SIGNATURE COCKTAIL

select one per person

ANNA'S MARGARITA

Olmecca Tequila, lime and lavender syrup.

SPICED PUNCH

Beefeater gin, Crème de cassis, corriander & pepper syrup & pineapple juice

PINK LYCHEE

Absolut Vodka, Soho Lycee, lemon, sugar & raspberry cordial

SUMMER'S PASSION

Vanilla Vodka, Frangelico, lemon, pineapple juice, passionfruit puree & topped with ginger Beer

APEROL SPRITZ

Aperol, Prosecco, soda water and a wedge of orange.

ENTRÉE

one of each item per person

VEGETARIAN SPRING ROLLS (V)

ARANCINI BALLS STUFFED WITH NAPOLI AND MOZZARELLA (V)

BUFFALO WINGS (G)

CINNAMON CALIMARI (G)

MAIN

select one per person

200G AGED BLACK ANGUS RUMP (G)

Australian grass-fed MSA certified Angus rump steak, cooked medium-rare. Served with fries and mixed leaf salad.

Your choice of condiment: Peppercorn · Mushroom · Bernaise · Gravy

FISH 'N' CHIPS (G)

New Zealand Blue Whiting coated in a rosemary and ginger beer batter. Served with a side of fries and tartare sauce.

CLASSIC PARMA (G)

A free range, hormone free chicken breast fillet, breaded with corn flakes and topped with Napoli and mozzarella. Served with a side of fries.

GRASS FED BEEF PIE

Slow cooked Australian MSA certified black Angus beef served with truffled mash and red wine jus.

FREEKEH AND VEGETABLE SALAD (V)

Freekeh mixed with roasted pumpkin, zucchini, red onion, toasted pepitas, almonds, currants, honey mustard dressing, natural yoghurt and pico verde.

DOUBLE FRIED CHICKEN BURGER

Two crispy buttermilk battered chicken thighs, with jalapeño pepper coleslaw and chipotle mayo. Served with a side of fries.

*Gluten free buns are available for an additional \$2 or have your burger wrapped in iceberg lettuce at no extra cost.

SIDES

select one side for the table

MIXED LEAF SALAD WITH BALSAMIC DRESSING (V) (G)

SWEET POTATO FRIES (V) (D)

DESSERT

select one per person

CHEESECAKE TART WITH MIXED BERRY COMPOTE (G)

APPLE CRUMBLE TART WITH VANILLA BEAN ICE CREAM AND CUSTARD