



# 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\*] 15.5

AGLIO, garlic pizza bread, olive oil, parsley, sea salt, chilli flakes [v/g\*/n] 18 | with GF base 21.5

## Bistro Entrées

TEMPURA PRAWNS, lightly fried, Mississippi Comeback sauce, coconut sambal [n/d]

CHICKEN LIVER PARFAIT, crostini, pickles, grape jelly [g\*/n]

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

INSALATA CAESARE, cos lettuce, shaved parmesan, garlic croutons, Caesar dressing [n]

## Bistro Mains

BEEF EYE FILLET, pommes gratin, grilled pumpkin, creamy mushroom sauce [g/n]  
*-choice of medium rare or well done*

PASTA OF THE DAY, please ask about today's specialty

TUSCAN HALF CHICKEN, marinated bone-in roasted chicken,  
creamy polenta, fagioli cannellini [g/n]

MOROCCAN LAMB SAUSAGES, artisan made sausages, creamy mash potatoes,  
gravy, Rotkohl (braised red cabbage), chermoula (fresh herb sauce) [n]

GRILLED AKAROA SALMON, cauliflower puree, grilled broccoli,  
sautéed spinach, caper and sage butter [g/n]

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

## Table Sides *extra charge*

CAULIFLOWER AU GRATIN, cheese sauce, crumb topping [v/g\*/n] 16

SAUTÉED BRUSSELS SPROUTS, bacon lardons, hollandaise, feta, almonds [v\*/ve\*/n\*/d\*/g] 16.5

MASH POTATOES & GRAVY [g/v\*/n] 15

PORTUGUESE SALAD, fresh salad greens, sun-dried tomatoes, feta, grilled peppers,  
stuffed green olives, carrots, red wine vinaigrette [v/ve\*/d\*/n/g] 17

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