



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

BOCONCINI, 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, grilled pumpkin, balsamic onions, mushroom sauce [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]

HOUSEMADE PUMPKIN GNOCCHI, tomato sugo, sage burnt butter, charred broccoli, parmesan crisps [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

SPRING 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.