

ENTRÉE

Select one

Antipasto platter

Selection of fresh bread & dips

Seafood platter (additional \$12)

MAINS

Select three, served with braised rice

Hungarian beef goulash (GF)

Asian braised beef cheeks (GF)

Grilled salmon with asparagus sauce (GF)

Creamy Lemon & Thyme Chicken (GF)

Pumpkin & minted pea risotto with crispy carrots (V)

SALADS

Select two

Garden salad with a honey & Dijon dressing

Potato & chive

Tomato, Spanish onion & balsamic

Asian coleslaw

DESSERTS

Select two

Lemon meringue tart

Black forest

Chocolate mousse

New York cheesecake (GF)

2 COURSE \$70 PP

3 COURSE \$82 PP

(GF) = GLUTEN FREE (GFO) = GLUTEN FREE OPTION (L) = LACTOSE INTOLERANT (N) = NUT ALLERGY (V) = VEGETARIAN (VGN) = VEGAN

PLEASE INFORM OUR STAFF OF ANY DIETARY REQUIREMENTS.