



## SET MENU 2022

### TO SHARE

Cheesy Garlic + Pilsner Ciabatta v

Fried Calamari with Chilli, Lime + Coconut, Aioli Sours gf df

Kumara Crisps with Whipped Feta Dip v gf

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### MAINS

Lager-battered Fish + Chips served with Lager Tartare + Lemon df

Medium Rare Angus Sirloin Steak with Garlic Butter + Watercress gf dfp

Halloumi + Broccolini Salad, Brown Rice, Currants, + Cashews v gf dfp

Roasted Pork Belly, Apple + Celeriac Puree, Feijoa Gravy gf df

*served with potato mash + zesty slaw for the table*

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### DESSERTS

Pavlova with Mango Sorbet, Preserved Peach + Raspberry Sauce gf df

Flourless Chocolate + Orange Brownie with Plum + Crème Fraiche Ice Cream gf

*Two courses \$44 Three courses \$55*

*Please let us know your dietary requirements but be aware we cannot guarantee our food is allergen-free  
v = vegetarian df = dairy free gf = gluten free gfp / dfp = gluten / dairy free possible*