

WOW EXPRESS MENU

two courses \$55 / three courses \$69

ENTREES

Creamy Mushroom and Mascarpone Veloute with truffle butter shortbread
Contains gluten, wheat, milk

Prosciutto, Artichoke and Olive Bruschetta with parmesan and wild rocket
Contains gluten, wheat, milk, sulphites

Smoked Salmon Mousse served with beetroot relish and chargrilled ciabatta
Contains gluten, wheat, fish, milk, sulphites

Vegan Falafels with hummus, tomato relish, pickled cabbage and wild rocket
Contains sesame, sulphites, soy

MAINS

Smoked Brisket Vol-Au-Vent with brisket gravy, potato mash and charred broccolini
Contains gluten, wheat, milk

Chicken Tagine with dried apricots, almonds, brown rice, preserved lemon yoghurt
Contains sulphites, milk, almonds

Tempura Fish and Chips with tartare sauce and house slaw with pomegranate dressing
Contains gluten, wheat, fish, egg

Vegan Pumpkin, Spinach and Mushroom Lasagne with salsa verde and green beans
Contains sulphites, soy

DESSERTS

Opera cake with blackcurrant sauce, chantilly mascarpone, meringues and almonds
Contains gluten, wheat, milk, egg, soy, almond

Pavlova and a Brandy Snap with passionfruit and pineapple ambrosia, mango sauce
Contains gluten, wheat, egg, milk

Choc Berry Mousse cake with coconut yoghurt, caramel corn and candied orange
Contains gluten, wheat, milk, egg, soy, sulphites

Chilled Coconut Rice Pudding, with Cointreau strawberries and coconut rough
Contains na

Note: allergens that are underlined indicates the allergen can be removed from the dish. However please be aware we cannot guarantee our dishes are allergen free.