

Couple's Menu \$99

STARTER

Calamari (GF) lightly spiced deep fried squid, peri peri mayo sauce

Prawns (GF) 5 pieces white wine butter sauce, greens

Popcorn Chicken (GF) herbs, coated crispy chicken, peri peri mayo sauce

House Falafel (vegan) (GF) tahini dressing, salad

Cheese Borek feta cheese, parsley, mint, in filo pastry, shredded cabbage

MAIN

Cordon bleu (GF) Ham and cheese stuffed chicken, mashed potato, broccolini, baby carrot, mushroom sauce

Lamb Shank (GF) slow cooked mashed potato, Broccolini, Jus

Pan Fried Fish Tarakihi (GF) cauliflower puree, gourmet potatoes, vine tomato, baby carrot, broccolini

Crispy Pork Belly (GF) mashed potato, apple sauce, broccolini, jus

Lamb Skewers Lebanese premium Lamb, tzatziki, humus, home-made bread, salad, rice

Chicken Skewers Lebanese diced thigh, tzatziki, humus, home-made bread, salad, rice

Crusted Mushrooms (V) crumbed portobello with cream cheese, served with garden salad

Chicken Parmigiana marinara sauce, mozzarella cheese, roasted potatoes, basil pesto, salad

Cannelloni (V) stuffed mushroom & mozzarella, home-made tomato sauce, basil pesto

Beef Lasagna traditional, premium beef mince, tomato sauce, bechamel, mozzarella cheese

Chicken Pasta sundried tomato, cream cheese, diced chicken, garlic, parmesan cheese

DRINKS

Wine Rongopai Sauvignon | Pinot Gris | Rose | Gravel Track MSG (red)

Beer Peroni tap 300 ml | Asahi | Heineken | Peroni zero | Steinlager light

Soft drink Coke | Coke zero | lemonade

Juice Orange Apple | Pineapple | cranberry

Coffee | Tea