



3 COURSE MENU FOR \$55

SUNDAY TO THURSDAY. 5:30PM - 9PM.

1ST COURSE

Flame Grilled Sourdough

w/ Dukkah, Olive Oil & Black Italian Balsamic
(Gluten Free option available for 2 dollars extra)

2ND COURSE

(choose one of the following)

Pink Sauce Pasta

Linguine w Chicken, Tomato, Garlic, Bacon, Mushroom, Rocket & Shaved Parmesan

Beef & Vegetable Curry

Coconut Milk, Hint of Lime w/ Rice & Flat Bread

Flash Grilled Salmon

*Asparagus & Salsa Verde w/ Apple, Celery, Witlof, Rocket & Aioli Dressing (GF/*DF)*

Asian Spiced Chicken Breast

w/ Pumpkin, Goats Cheese, Basil Gratin & Edamame (GF)

3RD COURSE

(choose one of the following)

Cinnamon Cheesecake

w/ Dulce de Leche & Coconut Ice Cream (GF)

Vanilla Bean Crème Brûlée

w/ Ginger Snap Tuile, Grand Marnier Liqueur, Fig & Mascarpone Ice Cream (GF/NT)

Spiced Apple Pudding

w/ Toffee, Butterscotch Sauce, Torched Banana & Vanilla Bean Ice-cream

SIDE DISHES

A Melange of Vegetable (V/GF)	<i>Sml 9 Lge 16</i>
Broccolini w/ Almond Butter (V/GF)	<i>Sml 9 Lge 16</i>
Butter Green Bean, Bacon & Onion (GF)	<i>Sml 9 Lge 16</i>
Sweet Potato Chips (V)	<i>Sml 9 Lge 16</i>
Potato Frites	<i>Sml 9 Lge 16</i>
Paris Mash (GF)	<i>Sml 9 Lge 16</i>
Duck Fat Potato (GF/DF)	<i>Sml 9 Lge 16</i>
Roasted Carrots w/ Sumac, Aleppo Pepper, Tahini & Pistachios (V/GF)	<i>Sml 9 Lge 16</i>
Tomato & Caramelized Fetta Salad w/ Balsamic (GF)	<i>Sml 9 Lge 16</i>