



3 Course Meal

\$65

Starter

Falls crab lasagne (NF)

Crisp shaved kumara, lemon butter sauce

Chickpea falafel (GF / DF)

Pimiento salad, citrus dressing, romesco

Main

Grass fed finish sirloin steak (GF / NF)

Mash, dark muscavado onions, roasted vegetables, spinach, red wine jus

Roasted chicken breast (GF / NF)

Garlic, thyme, leek, gourmet potato, porcini mushroom sauce

Pan fried market fish (GF / NF)

Moroccan spice, Tuscan salad, vine tomato dressing

Chilli garlic pasta (NF)

Butterfly pasta, mushroom, chilli, garlic, cream, parmesan cheese

Dessert

White pepper cheese cake

Mixed berry compote, white chocolate crumb, pumpkin seed tuile

Crème brulee

Chocolate brownie

GF – Gluten free DF – Dairy free NF – Nut free * - On request