

ALTERNATE DROP MENU

ENTREES - choice of two:

- Scallops with Crispy Chilli Oil (GF,DF)
- King Oyster Mushroom with Vegetables (V, VG, DF, GF)
- Beef Tataki with Ponzu (GF,DF)
- Caprese Salad (V, GF)
- Orange Chicken Thigh with Yoghurt (GF)

Two Courses 80.0 P/P
Three Courses 92.0 P/P

MAINS - choice of two:

- Boneless Lamb with Spiced Sweet Potatoes and Tabbouli (DF, GF)
- Chicken Teriyaki with Smashed Potatoes and Rataouille (DF, GF)
- Mediterranean Roasted Vegetables with Jasmine Rice and Pomegranate (V, VG, DF, GF)
- Handmade Pasta A Fiorentina (V, VG, DF, GF)
- Tandoori Salmon with Grilled Carrots and Zucchini (DF, GF)
- Boneless Beef Ribs with Roasted Potatoes and Pico De Gallo
- Porchetta with Roasted Sweet Potatoes and Apple Mint Sauce (DF)

ACCOMPANIMENTS - choice of two:

- Garden Salad (V, VG, DF, GF)
- Grain Salad with Cranberries, Cucumber and Sherry Vinegar (V, VG, DF, GF)
- Sour Cream Potato Salad (V, GF)
- Honey Yoghurt Coleslaw Salad (V, GF)
- Baby Carrots, Kipfler Potatoes and Wilted Spinach (V, VG, DF, GF)

DESSERT - choice of two:

- Basque Cheesecake with Berry Coulis (V)
- Classic Tiramisu (V)
- Vegan Chocolate Cake with Vegan Chantilly Cream (V, VG, DF)
- White Chocolate and Berry Tart (V)
- Passionfruit, Cream, Blueberries and Crumble (V, VG, DF, GF)

OPTIONAL

- Cheese Selection (platters to the table) (V, GFO) 5.5 P/P
- three kinds of cheese, relish, crispbread & quince
- Dinner Roll and Butter 4.0 P/P

V = VEGETARIAN
VG = VEGAN
GF = GLUTEN-FREE
DF = DAIRY FREE
O = OPTION AVAILABLE
P = CONTAINS PEANUTS
TN = CONTAINS TREE NUTS
NFO = NUT-FREE OPTIONS

