



2 Course Set Menu with Dessert
\$38

Mains

Aoraki salmon fillet with new potatoes, green beans, olives, sundried tomatoes and roasted red peppers, served with a lemon couli*

Or

Five hour slow braised pork belly served with bubble and squeak, a light apple syrup, and devilled prune*

Or

Chicken breast coated in dukkha served with an aromatic couscous salad and served with a piquant tomato broth*

To Finish

Baileys cheesecake served with whipped cream and chocolate shards

Or

Crème brulee with biscotti, berry compote and ice-cream

Or

Mini meringues, served with couli, whipped cream and berry compote*

Please advise of any allergies or special dietary requirements

Vegetarian options available upon request

** gluten free*