

2 Course Menu Selection

Your Choice of either Entrée + Main or Main + Dessert

Entrée

Cheesy Garlic Bread

served with homemade tomato relish & basil pesto

Soup of the Day

chef's soup of the day served with freshly toast ciabatta bread & butter

Asian Style Seared Tuna GF, DF

served with fire slaw with avocado and chili oil

Mediterranean chickpea salad GF

served with bell pepper, tomato, cucumber, onion, mixed olives, fried tofu and dukes dressing

Add chicken \$8.0 or Add Prawn \$12.0

Mains

Pan Seared Salmon

Baked crispy polenta, roasted pepper coulis,
green beans with béarnaise

Roasted Cauliflower V,GF,N

served with roasted nuts and garden salad

Customize Your Dish

Every meat is served with one choice of sauce and two sides.

Rib Eye 200g
Moroccan Chicken
Lamb Rack

Choice of one sauce
Red wine sauce
Pepper corn sauce
Creamy mushroom sauce
Béarnaise sauce

Choice of two sides
Saute vegetables
Creamy spinach
Garlic mash potatoes
Roast potatoes
Kumara rosti

Dessert

Panna cotta GF

served with mango coulis, walnut crumble, clotted cream and mixed berries

Caramel delight

served with mascarpone cream, freeze dried berries and caramel sauce

L'opera Slice

coffee and chocolate layer cake topped with chocolate icing

GF - Gluten Free DF - Dairy Free N - Nuts VG - Vegan V - Vegetarian

Please advise staff of any dietary requirements prior to ordering. While our staff will make all reasonable efforts to accommodate any dietary requirements, we cannot guarantee that any menu item will be allergen-free due to potential cross-contamination in our kitchens or from our suppliers.