



THREE COURSE SET MENU

ENTREE

Traditional South American Empanadas served with salsa
Beef, tomato and olives - Ham and cheese - Roasted veggies ^(V)

MAINS

Beer battered fish with minted green peas, baby potato salad,
lemon and artichoke cream ^(GF)

300g Porterhouse steak with fries, pickled veggies
and chimichurri sauce ^(GF)

1/4 Roast chicken with garlic butter crushed potatoes,
roasted tomatoes and mustard sauce

Eggplant parmigiana with glazed tofu and
mushroom salad ^(V)

DESSERT

Apple crumble with vanilla ice cream

Flan with Chantilly cream and milk caramel

\$49 per person

Not all ingredients are listed on our menus. If you have any allergies or special dietary needs, please bring them to the attention of our staff. (V) vegan (VG) vegetarian (GF) gluten free (DF) dairy free

OPEN THUR 4PM - LATE
FRI - SUN 12PM - LATE
GST INCLUSIVE