



29.99

2 COURSE DINNER SPECIAL

5-6.30pm

TO START...

Chefs Soup Of The Day, Toasted Ciabatta, Whipped Butter

Or

Grilled Artisan Breads, Garlic Olive Oil, Fragrant Dukkah

Or

Truffled Arancini, Truffle Aioli, Parmesan, Rocket

MAIN EVENT...

CHICKEN ROULADE GF

Chicken Breast, Stuffed with Ricotta & Spinach, Polenta, Mushroom, Roasted Carrot Puree

Or

CANTERBURY LAMB RUMP GF

Sous Vide Lamb Rump, Carrot Puree, Roasted Carrot, Beetroot, Feta, Red Wine Jus, Fresh Herbs

Or

SURF 'n' TURF GF

Aged NZ Sirloin, Duck Fat Roasted Root Vege, Garlic 'n' White Wine Poached Prawns, Cheese Sauce

Or

PASTA OF THE DAY

Please Ask Your Server For Todays

