SET MENU 1 \$30 PER PERSON

Catch of the day

Pan fried Market Fish mounted on baby potatoes served with side of green salad, seasonal veges and tartar sauce

Butcher's favourite steak

200gms sirloin sitting on kale and herb garlic pearl potatoes, seasonal veges ,mix greens with lemon dressing and classic mushroom sauce

Beef Burger

In house made flavored infused double beef patties, bacon, home made burger sauce, cheese, iceberg lettuce, tomato, onion, gherkins

Power Bird -Chicken Burger

Crispy Buttermilk fried chicken coated with in house mild hot sauce, bacon on a bed of iceberg, tomato, onion and ranch sauce.

Vegetarian Burger

Healthy homemade vegan pattie, crunchy iceberg , tomato, onion, beetroot hummus, cheese, and jalapeno mayo

SET MENU 2 \$40 PER PERSON

SELECTION PLATTERS AS STARTERS

Arancini balls, mac & cheese & bacon balls, buffalo chicken nibbles,crumbed calamari, thick cut fries, kumara wedges and crispy cauliflower bites

MAINS SAME AS SET MENU 1

SET MENU 3

\$60 PER PERSON

SELECTION PLATTERS AS STARTERS

Arancini balls, mac & cheese & bacon balls, buffalo chicken nibbles,crumbed calamari, thick cut fries, kumara wedges and crispy cauliflower bites

Eye Fillet

Cooked to your liking and served on a bed of kumara mash, seasonal veges, roasted pumpkin puree and jus.

Lamb Shanks

Slow braised shank of lamb, kumara mash, burnt garlic tzatziki, seasonal veges, fried onion pomegranate molasses

Beef Burger

In house made flavored infused double beef patties, bacon, home made burger sauce, cheese, iceberg lettuce, tomato, onion, gherkins

Chicken Fettuccini

Creamy fettuccini with chicken, onions, mushroor topped with parmesan cheese.

Vegetarian Burger

Healthy homemade vegan pattie, crunchy iceberg , tomato, onion, beetroot hummus, cheese, and jalapeno mayo

DESSERT - CHOOSE ONE

Cheesecake served with Sorbet

Churros