

GRADUATION MENU

INCLUDING COMPLIMENTARY HOUSE BEVERAGE

ENTRÉE

GREEN LIPPED MUSSELS GF+

in white cream sauce & toasted ciabatta

or

BANG BANG CHICKEN SALAD GF

smoked chicken, Asian slaw, peanut sauce

or

PORK BAO BUN DF

shredded pork & coriander slaw

MAIN

LAMB LOIN DF

herb crusted lamb, mint jus with pearl cous cous & fennel saffron pickle

or

CRISPY SKIN SALMON DF GF

pan-fried in citrus sauce, bok choy, baby carrots and fondant potato

or

RIB-EYE STEAK GF

served with your choice of two sides, and one sauce.

SIDES

herb roasted potatoes, steamed vegetables, green salad, steamed rice, chips, mashed potato, minted peas & shoots

SAUCES

garlic butter, red wine jus, mushroom, green peppercorn

DESSERT

PASSIONFRUIT CHEESECAKE

New York-style cheesecake

or

CLASSIC TIRAMISU

layered coffee soaked sponge & mascarpone