Two-Course Set Menu

Entrée & Main

$50 per person

ENTRÉES | CHOOSE ONE

Hummus, Pita & Falafel (DFO, V)
Old-school hummus served with falafel and warm pita bread, finished with garlic paprika oil and sumac.

Signature Chicken Satay (GFO, DFO)
Juicy marinated chicken skewers, grilled and served with house-made peanut sauce and house salad.

Sicilian Arancini
Golden-fried risotto balls filled with Italian ragu and mozzarella, coated in crispy breadcrumbs and served with tomato sugo.

MAINS | CHOOSE ONE

Herb-Crusted Mediterranean Stuffed Chicken
Ricotta, sun-dried tomato, spinach & Parmesan-stuffed chicken breast, served with black rice, smoked red pepper, tarragon truffle sauce, minted pea coulis & cardinal purée.

Pan-Seared Snapper (GFO)
Fresh local snapper with smashed mustard potatoes, wilted spinach, vin blanc sauce & cardinal purée.

Golden Malaysian Coconut Curry (GFO, DFO)
Yellow curry with lemongrass, galangal, tofu, vegetables & coconut milk, served with jasmine rice. Choose chicken, prawns or tofu, included in the set price. Vegan with tofu.

STEAK UPGRADE | ADDITIONAL $5 PER PERSON

Scotch Fillet Steak 250g (GFO, DFO)
250g Scotch fillet grilled medium rare, served with butter-garlic vegetables and creamy mashed potatoes.
Choice of one sauce: Red Wine Jus | Mushroom.

GFO - Gluten-free option available | DFO - Dairy-free option available
V - Vegetarian | VGN - Vegan (curry: tofu option only)
Please advise our team of any allergies or dietary requirements.