

PEKISH 2 COURSE DINNER & SHOW MENU

SERVED AS ALTERNATE DROP

ENTRÉE

CALAMARI - MOROCCAN STYLE W ROQUETTE,
PAW PAW & CORIANDER SALSA ^{GF}

OR

ARANCINI – CHEF'S SELECTION
OF ARBORIO RICE BALLS ^{VEG}

MAIN COURSE

WHOLE CHICKEN BREAST W SEASONAL VEGETABLES,
SERVED ON A BED OF MASH & FINISHED W CREAMY
CHAMPAGNE & CHIVE SAUCE ^{GF}

OR

36HR SLOW COOKED BEEF BRISKET W TOSSED CHAT
POTATOES, WILD ROQUETTE, ROASTED ONION
& CAPSICUM, FINISHED W A PEPPERJACK SHIRAZ JUS ^{GF}

VEGETARIAN ALTERNATIVE MAIN COURSE :

LINGUINE TOSSED W A SLOW ROASTED VEGETABLE MEDLEY
IN A TOMATO CONCASSE, FINISHED W SHAVED PARMESAN



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