



euro set menu

\$68.00

Rachael Scott & Pukeko breads

w truffle mushroom mascarpone & extra virgin olive oil

entrées

Calamari prosciutto wrap

w roasted garlic, date, arugula & lemon dressing,
wrapped in prosciutto

or

Caprese salad

w buffalo mozzarella & vine ripened tomato

mains

Rotisserie chicken

w Simon Gault's famous rub, slow cooked
& served on mash w peanut slaw

or

Fish fillet

w octopus, artichoke & fingerling potato salad,
white wine, parsley & olive oil

or

Porcini risotto

w wilted spinach, truffle oil & grana padano

Served to the table

Rocket salad served w manchego & pear

Green vegetable of the day

Fries





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Rachael Scott & Pukeko breads

w truffle mushroom mascarpone & extra virgin olive oil

mains

Rotisserie chicken

w Simon Gault's famous rub, slow cooked
& served on mash w peanut slaw

or

Fish fillet

w octopus, artichoke & fingerling potato salad,
white wine, parsley & olive oil

or

Porcini risotto

w wilted spinach, truffle oil & grana padano

Served to the table

Rocket salad served w manchego & pear

Green vegetable of the day

Fries

dessert

Chocolate bar

w raspberry & white chocolate ice cream

or

Lemon pie

w violet meringue, ricotta ice cream & vanilla crumb





euro set menu

\$89.00

Rachael Scott & Pukeko breads

w truffle mushroom mascarpone & extra virgin olive oil

entrées

Calamari prosciutto wrap

w roasted garlic, date, arugula & lemon dressing,
wrapped in prosciutto

Caprese salad

w buffalo mozzarella & vine ripened tomato

mains

Rotisserie chicken

w Simon Gault's famous rub, slow cooked
& served on mash w peanut slaw

Fish fillet

w octopus, artichoke & fingerling potato salad,
white wine, parsley & olive oil

Porcini risotto

w wilted spinach, truffle oil & grana padano

Served to the table

Rocket salad served w manchego & pear

Green vegetable of the day

Fries

dessert

Chocolate bar

w raspberry & white chocolate ice cream

Lemon pie

w violet meringue, ricotta ice cream & vanilla crumb





euro set menu

\$95.00

Rachael Scott & Pukeko breads

w truffle mushroom mascarpone & extra virgin olive oil

entrées

Calamari prosciutto wrap

w roasted garlic, date, arugula & lemon dressing,
wrapped in prosciutto

Caprese salad

w buffalo mozzarella & vine ripened tomato

Tempura prawns

w spicy salt & pepper w wasabi mayo

mains

Rotisserie chicken

w Simon Gault's famous rub, slow cooked &
served on mash w peanut slaw

SG choice scotch fillet

w black truffle jus

Fish fillet

w octopus, artichoke & fingerling potato salad,
white wine, parsley & olive oil

Porcini risotto

w wilted spinach, truffle oil & grana padano

Served to the table

Rocket salad served w manchego & pear

Green vegetable of the day

Fries

dessert

Chocolate bar

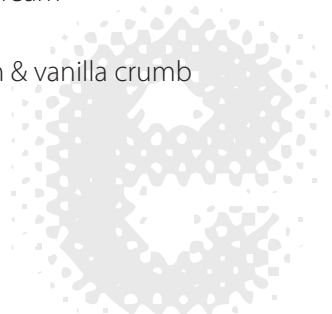
w raspberry & white chocolate ice cream

Lemon pie

w violet meringue, ricotta ice cream & vanilla crumb

Cheeses

w a selection of condiments





euro classic menu

\$99.00

Rachael Scott & Pukeko breads

w truffle mushroom mascarpone & extra virgin olive oil

entrées

Calamari prosciutto wrap

w roasted garlic, date, arugula & lemon dressing, wrapped in prosciutto

Euro Peking duck

w Chinese pancakes, orange chipotle slaw, cashew dukkah & hoisin

Tempura prawns

w spicy salt & pepper w wasabi mayo

Caprese salad

w buffalo mozzarella & vine ripened tomato

mains

Rotisserie chicken

w Simon Gault's famous rub, slow cooked & served on mash w peanut slaw

SG choice scotch fillet

w black truffle jus

Fish fillet

w octopus, artichoke & fingerling potato salad, white wine, parsley & olive oil

Lamb rump

w boulangere potato, panzanella salad & salsa verde

Porcini risotto

w wilted spinach, truffle oil & grana padano

Served to the table

Rocket salad served w manchego & pear

Green vegetable of the day

Truffle mash potato

dessert

Chocolate bar

w raspberry & white chocolate ice cream

Lemon pie

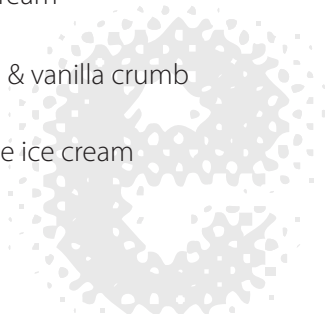
w violet meringue, ricotta ice cream & vanilla crumb

Carrot cake

w grated apple, lemon cream cheese ice cream & candied walnuts

Cheeses

w a selection of condiments





euro super star

\$125.00

Rachael Scott & Pukeko breads

w truffle mushroom mascarpone & extra virgin olive oil

Diver scallop risotto

w wilted rocket & wasabi & anchovy caviar

Euro Peking duck

w Chinese pancakes, orange chipotle slaw,
cashew dukkah & hoisin

Caprese salad

Buffalo mozzarella & vine ripened tomatoes

Sweet corn & tarragon soup

w pumpkin seed oil

Calamari prosciutto wrap

w roasted garlic, date, arugula & lemon dressing,
wrapped in prosciutto

Rotisserie chicken

w Simon Gault's famous rub, slow cooked & served
on mash w peanut slaw

Eye fillet

w mushroom & bone marrow terrine, roast garlic purée
& café de paris butter

Fish fillet

w octopus, artichoke & fingerling potato salad,
white wine & parsley & olive oil

Tuna steak

on buffalo mozzarella w tomato & bell pepper salsa

Porcini risotto

w wilted spinach & grana padano

Served to the table: Rocket salad w manchego & pear,
fries & green vegetable of the day

Euro chocolate bar

w peanut ice cream & caramel gel

Lemon pie

w violet meringue, ricotta ice cream & vanilla crumb

Carrot cake

w grated apple, lemon cream cheese ice cream & candied walnuts

Cheese

Gorgonzola dolce & Over the Moon triple cream
brie w a selection of condiments