

OMBRELLOS

KITCHEN & BAR

GRADUATION TWO-COURSE SET MENU

\$52.50 PER PERSON

FIRST COURSE · SHARED FOR THE TABLE

Garlic Bread

Served to share.

Baked Brie

Toasted walnuts, apple & pear chutney.

MAINS - CHOOSE ONE

Mushroom & Truffle Risotto - GFO/DFO/V

Arborio rice, mushrooms, parmesan, garlic, herbs & truffle oil.

Vegetarian or Bacon or Chicken

Fish & Chips

Local crumbed fish, chips, green salad, tartare & lemon.

Ombrellos Burger - GFO/DFO/V

Beef & bacon **or** halloumi vegetarian

Greens, house sauces & hand-cut chips.

Lemon & Herb Chicken Supreme - GFO/DFO

Oven-baked marinated chicken, rustic skin-on kumara mash, seasonal vegetables & chimichurri.

Slow-Braised Beef Cheeks - GFO/DFO

Slow Cooked cheeks, creamy mash, seasonal vegetables & horseradish gravy.

Herb-Crusted Lamb Rump · DFO

Oven baked Lamb rump, Rustic skin-on kumara mash, seasonal vegetables, mint chimichurri and house gravy.

The Roast Pork Belly - GFO/DFO

Slow-cooked pork belly, creamy mash, seasonal vegetables, apple & pear chutney & gravy.

SOMETHING SWEET TO FINISH?

Our à la carte dessert menu is available separately. Your server will offer it after your meal, or simply ask if you'd like to take a look.

With prior arrangement, dishes from our regular menu may also be selected or substituted to suit your group's preferences.

GFO = gluten-free option | DFO = dairy-free option | V = vegetarian

Please advise our staff of any allergies or dietary requirements.