

Ombrellos three course set menu (Choose one dish each course)

Starters

Creamy Seafood Chowder-GFO

A rich, creamy chowder loaded with a seafood marinara mix — served with warm ciabatta toast.

Crispy Cauliflower bites-DFO

Tender pieces of cauliflower coated in mix of tasty herbs and spices, crumbed and fried till golden served with Chipotle mayo

Mains

The Classic Catch — Fish & Chips - DFO

Beer-battered, locally caught fish served with straight-cut chips, green salad, tartare sauce, and fresh lemon.

Creamy Carbonara – DFO/ V (Can be done vegetarian)

Fettuccine pasta tossed in a rich, creamy sauce with bacon, mushrooms topped with Parmesan, served with toasted ciabatta.

Big D's Beef Burger - GFO/DFO

Juicy beef patty stacked with bacon, caramelised onion, cheese, greens, tomato, onion, and gherkin, finished with relish and aioli. Served with straight-cut chips.

Crispy Chicken Burger - DFO

Crispy crumbed chicken with bacon, cheese, greens, tomato, onion, and gherkin, finished with chipotle mayo and aioli. Served with straight-cut chips.

Vegetarian Burger - GFO/DFO/V

Falafel patty with caramelised onion, cheese, greens, tomato, onion, and gherkin, finished with chipotle mayo and aioli. Served with straight-cut chips.

Chicken Parmigiana

Crumbed chicken topped with sliced tomato, tomato marinara sauce and melted mozzarella, served with straight-cut chips and coleslaw. (Sub seasonal veges extra \$3)

Sirloin Steak - GFO/DFO

250 g premium New Zealand sirloin, cooked to your liking. Served with Ombrellos' hand-cut chips and coleslaw, finished with your choice of creamy mushroom sauce, garlic butter sauce, or Ombrellos' rich house gravy.

Roast Belly - GFO/DFO

Slow-roasted pork belly with crispy crackling, served on creamy buttered mash with seasonal vegetables, finished with apple sauce and Ombrellos gravy.

Desserts

Scoops Ahoy - GFO/DFO

Three scoops of your choice, served with berry coulis, almond praline

Sweet As Pavs GFO

Mini pavlovas, Chantilly cream, passionfruit, berry compote, premium ice cream.

The Sticky Classic

Moist, warm sticky date pudding topped with rich caramel sauce & served with premium ice cream.

GFO- Gluten free option /DFO- Dairy free option/ V- Vege option

Please advise our staff of any allergies or dietary requirements

\$60 for 2 courses & \$70 for 3 courses · For groups of 12 or more · Advance booking essential