

Graduation Two-Course Set Menu – \$50 per person

Minimum 10 Guests

First Course – Shared for the Table

- Garlic Loaf
- Baked Brie with toasted walnuts & apple & pear chutney

Mains

(Choose one dish)

Mushroom & Truffle Risotto - GFO/DFO - V

Arborio rice, mushrooms, parmesan, garlic, white wine, herbs & truffle oil

Optional add grilled chicken

Fish & Chips

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

Ombrellos Burger - GFO/DFO - V

(Beef & Bacon or Halloumi Veg) - With greens and house sauces.

Lemon & Herb Chicken Supreme - GFO/DFO

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

Slow Braised Beef Cheeks – GFO/DFO

Beef cheek, creamy mash, seasonal vegetables, horseradish gravy

Herb-Crusted Lamb Rump - DFO

Crusted Lamb, rustic skin-on kumara mash, seasonal vegetables, mint chimichurri & house gravy.

The Roast Pork Belly - GFO/DFO

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

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

Please advise our staff of any allergies or dietary requirements