

OMBRELLOS

KITCHEN & BAR

SET MENU

\$60 TWO COURSES • \$70 THREE COURSES

STARTERS

(Please select one starter format for the entire group: individual starters OR sharing platters. The two options cannot be combined and must be confirmed in advance)

Creamy Seafood Chowder

Creamy seafood marinara mix & warm ciabatta toast.

Crispy Cauliflower Bites - GFO/DFO

Herb-and-spice-coated cauliflower, fried golden & harissa mayo.

Ombrellos Pork Bites - GFO/DFO

Pork belly pieces & apple & pear chutney.

OR • SHARING FOR THE TABLE

Assorted grazing and hot platters: cheese and crackers, salt & pepper squid, pork belly bites, arancini and crispy cauliflower bites over dressed slaw.

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.

Ribeye Steak - GFO/DFO

250g New Zealand ribeye, hand-cut chips & slaw.

Choice of chimichurri, garlic butter or house gravy.

The Roast Pork Belly - GFO/DFO

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

DESSERTS

Scoops Ahoy - GFO/DFO

Three scoops of your choice, berry coulis & almond praline.

Warm Triple Chocolate Brownie

Triple chocolate brownie, vanilla ice cream & berry coulis.

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.

Groups of 10 or more • Advance booking essential