



## MOVIE MEAL DEAL

4 course or 2 course

\$65 PER ADULT (4 course) | \$45 PER ADULT (2 course)  
+ FREE MOVIE VOUCHER

CHOOSE ONE ITEM FROM EACH SECTION

### STARTER

#### MINI MAXICAN CHORIZO BRUCHETTA (GFO/VEO)

bbq corn, panfried chorizo, mixed milk feta,  
mild spicy tomato chutney + sourdough

### ENTRÉE

#### PUMPKIN ARANCINI (V)

garlic + thyme sugo, mozzarella, lemon &  
thyme yogurt + micro herbs

#### POTATE, SPINACH & TOFU FRITTERS STACK (GF/VE)

apple + beetroot chutney, red pepper  
hommus, sweet potato crisps + lemon &  
dill coyo

#### TANDOORI CHICKEN SPRING ROLLS (2pc)

capsicum, carrot, onion, cabbage slaw + aioli

#### 12-HOUR SLOW COOKED LAMB SHOULDER (GFO)

sourdough crumpet, red pepper hommus,  
buffalo mozzarella + sweet potato crisp

#### SALT & PEPPER SQUID (GF)

tender crispy squid, spiced cauliflower,  
cabbage, greens + garlic aioli

### BIG PLATES

#### AMAN'S BUTTER CHICKEN (GF)

The Godfather of all Indian curries. Basmati  
rice, garden salad, papadum + mint yoghurt

#### TOFU & SPINACH DUMPLINGS (VE/GFO)

spiced tomato + coconut sauce, flaked  
coconut, garden salad + roti

#### MARINATED LAMB RUMP (GF)

red pepper hommus, roasted pumpkin, snow  
peas, tahini yoghurt + sweet potato crisp

#### SURF & TURF (GF) *\$15 extra for this option*

300g scotch fillet, creamy garlic prawns,  
cheesy potato gratin, garlic buttered pan-  
fried green veg + Dutch carrots OR garden  
salad & beer battered steak fries

#### MARINATED CRISPY TOFU SALAD (VE/GF)

chickpeas, avocado, medley tomatoes, apple  
& beetroot chutney, dill coyo, pickled onion,  
salad leaves, peanuts + lemon dressing

#### LAMB RAGU PAPPARDELLE (GFO)

12-hour cooked lamb shoulder, garlic +  
thyme sugo, basil pesto + bocconcini cheese

#### CHICKEN & MUSHROOM GNOCCHI

pan fried ricotta gnocchi, garlic cream sauce,  
peas + parmesan

### DESERTS

#### KAFFIR LIME CREAM BRULEE (GF)

Infused with kaffir lime leaves & vanilla bean, mix berry coolie + candied seeds

#### RHUBARD & APPLE CRUMBLE

Walla oat crumble, mascarpone cheese, butterscotch sauce + freeze dried berries

#### DOUBLE CHOCOLATE LOVE CAKE (GF)

served warm, double cream, strawberries + sweet crumble

#### LEMON & MIXED BERRY PUDDING (GF, V, K)

served warm, blueberry & coconut semifreddo, warm strawberry custard,  
seasonal fruit + almonds