



Vagabond Spirit

3-COURSE SET MENU

Seated dining. Freshly plated meals served alternately.

Appetisers

Served in cocktail style

- Spanakopita - traditional Greek spinach and ricotta cheese pastries (v)
- Vegetable arancini with roast garlic aioli (v)

Mains

Select two of the following items | Served alternately

- Oven roasted chicken with creamy mashed potato and roast vegetables (gf)
- Slow-cooked, pulled beef brisket served with creamy mashed potato and roast vegetables (gf)
- Slow braised lamb shank in tomato coulis served with mashed potato and roast vegetables (gf)
- Oven baked Atlantic Salmon with creamy mashed potato, roast vegetables and hollandaise (gf)
- Spinach and cheese ravioli Napoletana with fresh grated parmesan
- Roast vegetable lasagne with creamy bechamel and fresh grated parmesan (v)

Also at your table

- Crusty dinner rolls (v)
- Wild mixed leaf salad and balsamic vinaigrette (v) (gf)

Dessert

Served alternately

- Classic crème caramel with traditional caramel sauce
- Dark and white chocolate mousse and chocolate biscuit on a vanilla sponge base with raspberry coulis
- Freshly percolated coffee and a selection of herbal tea

