

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

### Starters

#### **Creamy Seafood Chowder**

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

#### **Crispy Cauliflower bites-GFO/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 aioli. Served with hand-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 hand-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 hand-cut chips.

#### **Chicken Parmigiana**

Crumbed chicken topped with fresh 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**

