

World of WearableArt

2 Course \$50pp | 3 Course \$65pp
Available Wednesday - Sunday throughout WoW

PRE-SHOW

Warm Marinated Olives

succulent olives marinated with rosemary, chilli, orange, cumin, fennel & extra virgin olive oil **V, DF, GF***

Prawn Cocktail

prawns tossed in marie rose sauce, served on crispy lettuce, tomato, cucumber, lemon **DF, GF**

Lamb Arancini

crispy arancini served with tomato Neapolitan sauce & basil

MAIN EVENT

Braised Scotch Fillet

250g slow braised scotch fillet served with chorizo, butterbean cassoulet & wilted spinach **DF, GF**

Chicken Parmigiana

roast garlic thyme mash & seasonal greens

Risotto

porcini stock, mushrooms, pumpkin, leek, spinach & parmesan cheese **GF, V, Vegan***

THE FINALE

Triple Cooked Chocolate Brownie

cherry compote & Kapiti ice cream **Vegan**

Banoffee Pie

salted caramel fudge ice cream & whipped cream **V**

Poached Pear

poached in red wine syrup, wrapped in flaky golden brown pastry served with mascarpone

Vegan*, DF*

Show-goers!
This menu
includes a
glass of
bubbles

*Glass of sparkling wine,
or soft drink*