

SUNDAY ROAST

MEAT-UP

Weekends



ROAST MEAT

Choice of Slow-roasted NZ Sirloin
or Chicken Breast

ACCOMPANIMENTS

Roasted Carrots / Pumpkin / Potatoes
Yorkshire Pudding / Zucchini Provencal
Minted Peas / Maple-glazed Pumpkin with
rosemary-infused gravy / Pigs in a blanket

SEAFOOD PLATTER

with every roast purchased

Chef's selection of Seasonal Fruits
& Seafood

- Seasonal fruits
- Chilled Prawns
- Marinated NZ Half Shell Mussels
- Smoked Salmon

WINE OF THE DAY

\$12 per glass

\$38 per diner | \$18 per child

