

VenU Restaurant

Dinner Table d'Hote menu

2 courses \$ 45

3 courses \$ 55

Entrée

Pizzetta of the day – freshly baked thin crust little pizza (VO)

Salt and pepper calamari, rocket leaves, lime mayonnaise (GF)

Mezze plate - pork & rabbit terrine, cheese, grilled vegetables, and grissini

Main course

Seared Thai beef salad, lime, chilli, and coriander (GF)

Harissa roasted vegetable tagine with couscous, minted yoghurt (V)

Chicken, fetta and spinach roulade, tomato, red pepper and olive sauce (GF)

Grilled salmon with herb crumb, sweet potato puree, broccolini and lemon myrtle butter sauce (GF)

Dessert

Individual lemon meringue pie, lemon sorbet

Vanilla panna cotta, strawberry consommé, meringue, flowers (GF)

Apple and rhubarb crumble, brandy anglaise, vanilla ice cream

Menu subject to change

V – Vegetarian VO – Vegetarian option VG - Vegan

GF - Gluten free GFO- Gluten free option