

AwaytoGo Promotions Menu

Valid till August 31, 2017

3 course meal for 2 at \$69

Choice of Entree

Soup of the day

Chef has freshly prepared soup served with a crusty bread roll

Salt and pepper Calamari

Golden fried or pan fried (GF) calamari, arugula salad and lemon/lime Aioli

Caesar salad

(Available GF, please specify)

Romaine lettuce, smoked bacon, garlic croutons, shaved grana Padano,

Caesar dressing

- White anchovies
- Soft poached egg
- Grilled chicken

The Brasserie Carbonara

White wine and bacon cream sauce, button mushroom,

Grana Padano

Yuzu & Miso glazed Salmon (GF)

Marinated Ora King Salmon, shaved carrots and cucumber, radish, spring onions, lettuce, cherry tomato, mint and basil tips, roasted peanuts, spicy yuzu dressing

Rojak Salad * (V)

Fried tofu, potato, boiled egg, carrot, mung bean sprouts, cucumber,

Choice of Main

Braised Lamb shoulder*

12 hr. braised, kumara miso mash, red wine jus and mint gastrique

Bangers & Mash (Westmere Butchery Ltd)*

Char grilled bangers with garlic mash potatoes, rich onion gravy, crispy onion rings

New Zealand Green lip mussels

One kilogram of mussels in a tomato, white wine and garlic broth, crusty baguette

New Zealand Snapper

Beer battered or pan fried (GF), side salad, fries and tartare sauce

Poached prawn Capellini (Available for Vegetarian)

Garlic and herb pomodoro, cherry tomato, wild mushroom, grana Padano

Manuka Baby Back ribs

Apple and fennel slaw, Barbeque Sauce, topped with beer battered Onion rings

Seafood Risotto (GF)

Arborio rice, slow cooked pork belly, spicy chorizo, calamari, prawns, and mussels, cooked in a saffron broth

Ikan Bakar

Grilled market fish in banana leaf, Malaysian spice rub, fragrant Jasmine rice, home style pickled vegetables and Chef's sambal

Kari Ayam

Malaysian chicken curry, puffed roti, side of the house made peanut sambal

Beef Rendang

Spicy beef curry with coconut milk, ginger and galangal served with steamed rice

Nasi Goreng *

Malaysian fried rice, chicken curry, prawn crackers, a side of our own peanut sambal and pickled vegetables

Choice of Dessert

Belgian Triple Chocolate mousse

Dark, milk and white chocolate, hazelnut crumb, mint
and berry compote

Rosewater panna cotta

Served with a nutty baklava, berry coulis

Seasonal fruit salad

Accompanied by honeycomb and Chantilly cream.
Fruits sourced seasonally.

Bread and butter Pudding

Dulce de leche, vanilla bean ice cream

Vanilla Bean Crème brulee

Served with pistachio and walnut biscotti