

# 3 Course Set Menu

3 course set menu serves 1 choice from each course

Per person \$46

## STARTER

### Maple Chicken Bites

Boneless fried chicken pieces mixed with Canadian maple and Texas bbq sauce.

### Mac & Cheese Balls

Mac & cheese croquet served with blue cheese mayo and grated parmesan cheese on top.

### Sizzling Crab Cake

King crab claw meat, yuzu, mayo, mustard, bread crumb, egg and spices, served with herb garlic butter.

### Chicken, Lamb or Beef Sekuwa grill

Nepalese style spiced meat cooked on charcoal grill, served with puffed rice, pickle and tomato spicy chutney.

## MAINS

### BBQ Pork or Lamb ribs

380g-400g slow cooked ribs seasoned with Texas spices, topped with Texas bbq sauces served with chips and cabbage slaw.

### Rump Steak

300g rump fillet seasoned with Texas spices, cooked on charcoal grill, served with gravy and a choice of chips or roast potatoes.

### Rib Eye (+\$12)

350g prime rib eye seasoned with Texas spices, cooked on charcoal grill, served with gravy and a choice of chips or roast potatoes.

### Choice of 1 Loaded schnitzel

**Mexican, Texan, Loaded momo chat schnitzel**

for loaded schnitzel description please see mains on menu.

## DESSERT

### New York Cheese Cake

Slice of New York Cheese cake served with strawberries, mint and strawberry syrup.

### Volcano Chocolate Pudding with Ice Cream

Warm volcano chocolate pudding served with creamy vanilla ice cream, mint and chocolate sauce

### Vanilla Ice Cream With Strawberries

3 scoop creamy vanilla ice cream served with fresh strawberries and strawberry syrup.