

LITTLE
SAVANNA



\$45 Set Menu

We are looking forward to hosting you all tonight!

Entreés

Each table will receive a couple of platters with a variety of some of our flatbreads

Mains

300g Scotch Fillet enhanced with our authentic steak basting with a choice of the following sauces: Madagascan green pepper, Creamy mushroom, Béarnaise, Café de Paris butter, Argentinian chimmi churri or Red wine jus

Chicken Espetada Portuguese style of skewered chicken thigh fillet with peri-peri, served with garlic and herb butter

Beef Espetada Portuguese style of skewered meat, 250g basted sirloin, served with garlic and herb butter and a choice of the following sauces: Madagascan green peppercorn, Creamy mushroom, Béarnaise, Café de Paris butter, Argentinian chimmi churri or Red wine jus

Pork Ribs Free farmed baby back pork ribs, flame grilled with our smokey BBQ basting

The above mains are served with onion rings, seasonal vegetables and a choice of chips or crispy garlic and herb potatoes

Roasted lamb rump... with potato and pea mash, cauliflower puree, honey glazed carrots and red wine jus

Pork Belly... Crispy skin free-range pork belly, pumpkin and potato puree, smoked bacon, savoy cabbage with orange and mustard cream and red wine jus

Fish of the Day

For those that are gluten and/or dairy free, please inform our friendly wait staff who will be able to advise you on your options.

Our delicious dessert menu is available on request for an additional \$14 per dish per person.