

TO BEGIN

Warm sourdough Boule with chive, chili & lime butter

MAINS

- Choose Two -Slow roasted lamb with chimichurri Teriyaki baked salmon fillets Seeded chicken schnitzel Ham steaks with radicchio & a cherry reduction

- Served with -Crispy duck fat potatoes Seasonal greens with balsamic vinaigrette Baked cauliflower with tahini dressing Roast pumpkin, beetroot & feta salad with toasted nuts \$ seeds

DESSERTS

- Choose Two -Salted caramel & chocolate cheesecake Classic Tiramisu Lemon custard tart with strawberry coulis & meringue crumb Pumpkin Pie with coconut cream (vegan)

> \$65 per person Available through the bistro only



Subject to seasonal changes & availability Prices are inclusive of gst We can cater for all dietary requirements on request 71 Hingaia Road, Karaka P. 09 216 7973 E: karaka@urbansoul.co.nz W: www.urbansoul.co.nz



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DESSERTS

- Choose Two -Salted caramel & chocolate cheesecake Classic Tiramisu Lemon custard tart with strawberry coulis & meringue crumb Pumpkin Pie with coconut cream (vegan)

\$70 per person Inclusive of a fruit punch and a fizzy to share for kids Available through the bistro only

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