

\$50.00 per Head

For all pre booked tables we will set your table with a bottle of complimentary bubbly for every five people.



## TO START

A selection of Indigo's breads and dips.

## MAINS

Glazed pork belly on a honey roasted apple, yam and parsnip smash, braised red cabbage and calvados jus.

or

Pan fried herbed egg washed fresh fish served on potato and savoy cabbage tossed with garlic saffron and oven dried tomato's topped with raita.

or

Lamb rump filled with basil and sundried tomato on a Chargrilled vegetable ricotta tart with a rich port jus and Indigo's smokey relish.

## DESSERTS

Raspberry and white chocolate brownie with berry coulis and house made vanilla bean ice-cream.

or

Trio of Indigo's house made ice creams and sorbets with chocolate shards and fruit coulis.



Some dishes are available gluten free on request.

15% Surcharge applies on public holidays.