

A



ALUMBRA

DINNER



DINNER

Dinner Package

\$80 per person

Alternating Entrée (select 2 options)

Alternating Main (select 2 options)

Dessert (select 1 dessert option)

Menu crafted by celebrated Chef Hat awarded chef Daniel Wilson of Huxtaburger.

ENTRÉE

Spicy marinated New Orleans BBQ shrimp served w a mixed leaf salad (GF)

Hickory smoked, slow cooked baby ribs w house made BBQ sauce (GF)

Tuna Tartare w fresh micro herb salad & house made crostini (GF/DF)

Crispy Southern fried chicken w slaw & jalapeño mayo (DF)

MAINS

South American marinated chicken w guacamole & crispy tortillas (GF/DF)

New York Steak w Martini butter & chunky cut potatoes (GF)

BBQ beef short ribs w green apple salsa & chunky fries (GF/DF)

South Western braised lamb shanks w a creamy mash & buttered green beans (GF/DF)

Cajun spiced salmon w corn salsa & salsa verde (GF/DF)

DESSERTS

Doughnuts w salted caramel & strawberry sugar

Lemon & vodka tarts

Profiteroles filled w Nutella mousse (N)

SIDES TO SHARE *(Served sharing style, priced per platter)*

NY caesar – cos lettuce, parmesan, croutons, bacon, caesar dressing 15

Broccoli salad – broccoli & almond salad w sweet & sour bacon dressing (GF/DF/N) 15

Potato salad – potato salad w honey mustard mayo, parsley & crispy garlic (GF/V) 12

Mixed leaf salad – Mixed leaf salad w red onion & lemon vinaigrette (GF/DF/M) 12

Dietary Key: Dairy Free (DF), Gluten Free (GF), Vegetarian (V), Contains Nuts (N)