

\$36 Set Menu

On Arrival

Served at your table to share

Bread Platters

A selection of freshly baked gourmet breads & house made flat breads accompanied with seasonal dips

Mains

Served at your table to share

Lemon Chilli Chicken Pasta

With chilli, garlic, cashews, roasted capsicum, spinach, feta & linguini, tossed through lemon infused olive oil

Cabonara Pasta

Champagne ham, streaky bacon, ham hock, field mushrooms & fettuccini bound in a garlic cream reduction with parmesan

Chicken, Cranberry & Brie Pizza

Cranberry sauce, mozzarella, smoked chicken, brie, pinenuts & craisins

Margherita Pizza (v)

Tomato sauce, basil, buffalo mozzarella, pesto aioli

Open Season Pizza

Spiced plum sauce base, coffee rubbed venison, basecamp venison salami, stout braised onion, smoked mozzarella & bacon

Salads & Vegetables

Greek Salad

Marinated olives, feta and spinach parcels, vine and semidried tomatoes, red onion, cucumber, mint, coriander, spinach

Duck fat Potato

Balsamic Roasted Vegetables

Kumara Chips

With house made aioli

Dessert

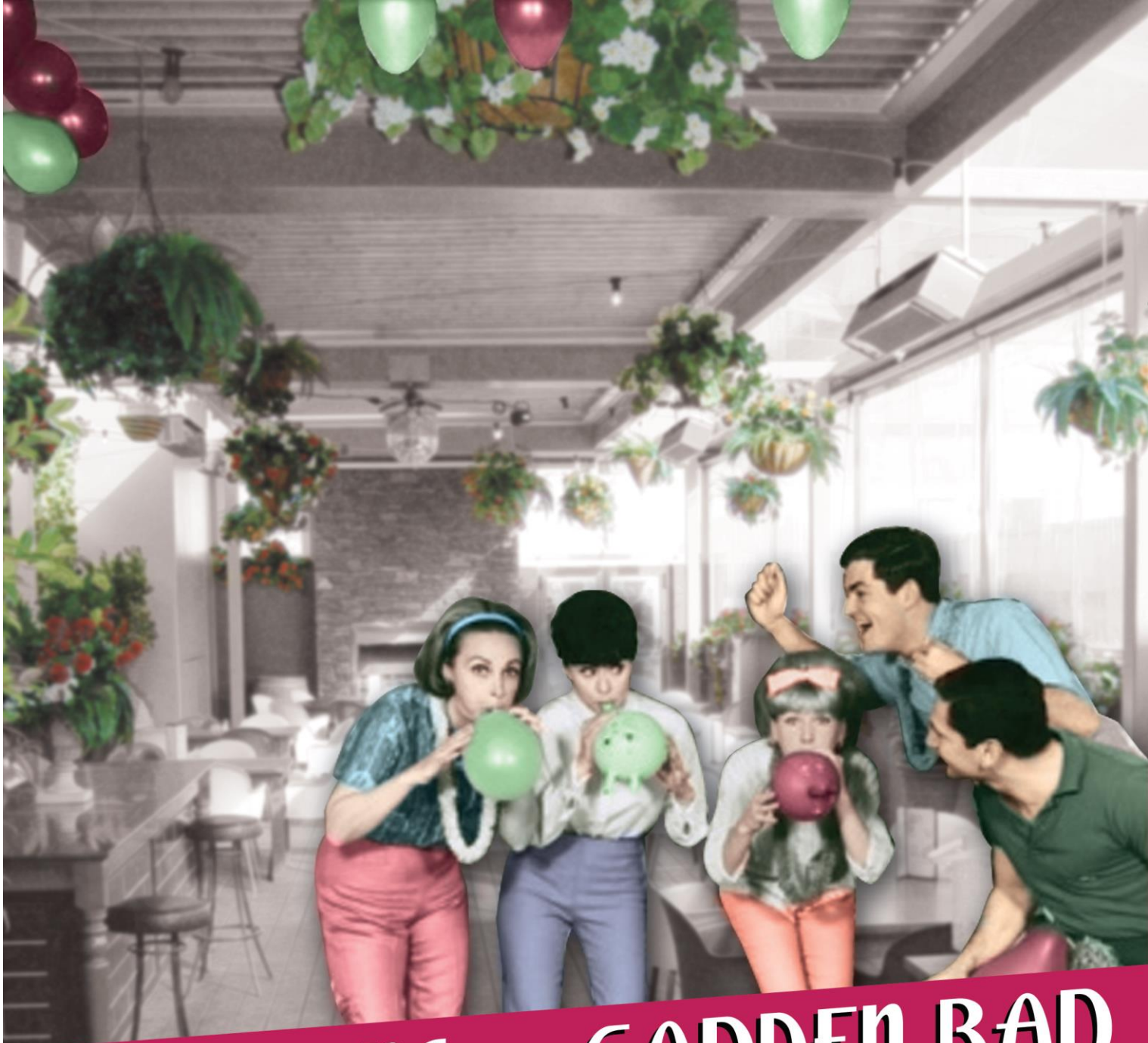
House Made Chocolate Cake

Served with plum compote, brandy snap disc & vanilla ice cream

FIGUANA

Option 36 Minimum 10 people

All set menus are subject to seasonal availability. Our Chef's require 24 hour notice for all set menus



FUNCTIONS IN THE GARDEN BAR

*whatever it is you're after
we've got it covered*

IGUANA'S GARDEN BAR CAN CATER FOR AN ARRAY OF OCCASIONS...
BIRTHDAYS, WORK FUNCTIONS, CHRISTMAS PARTIES, HENS NIGHTS,
WEDDING RECEPTIONS, BREAKFAST & LUNCH OCCASIONS...

IGUANA

