OB MIZI
AT THE TABLE

SET MENU

3 COURSES / £32 PER PERSON

STARTERS

Tagliolini
House made tagliolini, oysters mushrooms and egg

Risotto
Risotto with king prawns and octopus

Gnocchi
Gnocchi with pancetta, taragon and burnt cream

MAINS

Seabass
Local pan-fried seabass, baby fennel, bisque sauce, spinach potatoes

Ribeye steak
Woodlands ribeye steak, hand cut fat chips, jus, wild mushrooms

Struklji
Cottage cheese "struklji", fried polenta, carrot puree, jus, seasonal vegetables

DESSERTS

Apple strudel
Greg's grandma's homemade apple strudel

Chocolate tart
Chocolate tart and raspberry sorbet

Rice pudding

We will add discretionally 10% service charge on end of your bill.
5% GST is included.