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# VENU RESTAURANT

## ALA CARTE WEDNESDAY DINNER

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2 COURSES \$35

3 COURSES \$45

2 FOR 1 DEAL AVAILABLE

### ENTREE

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Soup of the day with house made bread (V) (GFO)

Ham croquettes with aioli

Gravlax with herb salad, mustard sauce, grissini sticks (GFO)

### SIDES

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Chips

Green salad (GF) (V)

### MAIN COURSE

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Confit duck with polenta and braised red cabbage (GF)

Beef Bourguignon with mash (GF)

Market fish with sauce vierge and fennel salad (GF)

House-made pasta with sauce bolognaise or Napoli (V)

### DESSERT

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Crème brûlée, roasted rhubarb and pistachio praline (GF)

Apple and rhubarb crumble, sauce anglaise, vanilla bean ice cream

Sticky date pudding, butterscotch sauce, vanilla bean ice cream

V - Vegetarian

GF - Gluten free

GFO- Gluten free optional

Menu subject to change