

Halia

MOTHER'S DAY SPECIAL

Sunday 12 May 2024

Lunch Set Menu *from \$36++*

Welcome Drink

Halia's Herbarium Collection

Main

(Choose One)

Wagyu Beef Rendang Quesadilla

Fried egg, baby spinach, fries

Smoked Salmon

Scrambled egg, smoked salmon roe, brioche

Cheesy Truffle Spaghetini

Mushroom, spinach, poached egg

Chilli Crab Sando

Crispy soft shell crab, brioche bun, chilli crab sauce,
pickles, truffle fries, ginger flower hot sauce

Barramundi Fillet, AUS

Truffle fries, coleslaw, ginger flower hot sauce

Organically Farmed Lacto Chicken Breast

Charred broccolini, coal roasted octopus, thyme & ginger jus

Slow Cooked Beef Cheek

Mashed potato, greens, pickles, black pepper sauce

Dessert

Ginger Flower & Raspberry Mousse Cake

With ginger sorbet

All prices are subject to 10% service charge and prevailing GST.
Set menu price differ, depending on Main selection. Menu subject to change.
Promotion available only on Sunday 12 May 2024.



Halia

MOTHER'S DAY SPECIAL

Sunday 12 May 2024

Dinner Set Menu *from \$36++*

Welcome Drink

Halia's Herbarium Collection

Main

(Choose One)

Chilli Crab Spaghettini

In spicy, sweet & tangy sauce

John Dory Fillet (NZ)

Artichoke barigoule, prawn, pickled ginger, dried tomato

Mushroom & Shallot Bake

White asparagus, truffle, micro salad

Paperbag Halibut Fillet

Soy and ginger broth, sesame Japanese rice, wakame and truffle aioli

Organically Farmed Lacto Chicken Breast

Charred broccolini, coal roasted octopus, thyme & ginger jus

Stone Axe Wagyu (AUS)

MBS 8-9+, 200g

Sauteed garlic spinach, black pepper sauce

Dessert

Ginger Flower & Raspberry Mousse Cake

With ginger sorbet

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