

WELCOME TO GASLIGHT

French & Italian Mains

ROSSO RISOTTO (*V & Gf*)

*Roasted Beets, Caramelized Onion, Garlic, Thyme, Marinated Feta
Spinach & Preserved Lemon*

TUSCAN BEEF RAGU FETTUCCHINI

Braised Beef in Red Wine with Tomato, Capsicum, Rosemary & Parmesan

FUNGHI FUME GNOCCHI

Wild & Fresh Mushrooms, Smoked Bacon, Confit Garlic, Parmesan & Truffle Oil

POISSON DU JOUR

*Pan Fried Fish of the Day Served on a Potato Rosti
Accompanied by the Chef's seasonal choices*

BOEUF

*Medium-Rare Porterhouse Steak topped with Jus & Cafe de Paris Butter(25 Ingredients)
Thyme Marinated Mushrooms & Rustic Chips*

PORC

Pork Belly Served with Red Cabbage, Bacon Slaw, Jus and Apple Sauce

Entrées to Share

BREADS & SPREADS (v)

*Artisan Stone Baked Ciabatta & Focaccia with Olive Oil,
Balsamic & House Made Dips*

ANTIPASTO PLATTER

*Chef's Generous Selection of Meats, Cheeses & Preserves,
Served with Crostini, Chutney & Dips*

Desserts

CROISSANT AU CHOCOLAT

*Our Signature, Warm Layers of Custard & Chocolate Croissant
Served with Vanilla Bean Ice Cream*

GELATO

A Trio of Lemon, Mixed Berry & Mango Sorbet

CHEESECAKE DU JOUR

Tonight's Cheesecake Special with Vanilla Bean Ice Cream

BROWNIE

Peanut Butter Brownie with Vanilla Bean Ice Cream & Mixed Berry Compote

GRADUATION
TERMS AND CONDITIONS
\$65 PER PERSON
RESERVATIONS ESSENTIAL

Gaslight offers a special three course set menu for graduation evenings. Please see the attached menu, allowing for seasonal changes. We offer two sittings 5.30/6pm and 8pm. Please be aware that tables have a set time frame for the evening.

SEATING TIMES FOR GRADUATION;

OPTION ONE: 5.30/6PM TO 8PM

We open at 5pm, so your group is more than welcome to come immediately after your ceremony, a great option if you have elderly grandparents attending.

OPTION 2: 8.30PM TO LATE

The best option if you are graduating later in the afternoon and want time to take photos around the city. The second seating is extended until late, so is ideal for people looking to have a longer stay in the restaurant.

A \$130 deposit per group is required to make a reservation for graduation evenings (essentially 2x set menus pre-paid). Your deposit is required when the booking is made, and we will contact you to confirm both your deposit and booking. This deposit will be taken off your total bill for the evening. Additional deposits may be required for large groups.

DEPOSITS ARE TO BE PAID TO:

Alacrity Dining Limited

06 0901 0719880 00

Ref: Name and date of graduation e.g I. Bergman 14/12

We ask that you please make your party aware of your booking time and set menu requirements, as well as alerting us to any dietary requirements for your table ahead of time. We require 48 hours notice to any changes in your group's size.

We look forward to seeing you!

