

Reduced Day Menu / 20-40 People

Garlic Bread \$9

turkish bread filled with garlic butter

Prawn Cocktail \$18

prawn cutlets / lettuce / tomato / seafood sauce / lemon

Seafood Chowder \$22

thick creamy seafood velouté with mussels / shrimps / fish / scallops

Beef Nachos \$18

beef mince / chilli beans / onion / salsa / cheese / sour cream / guacamole

Vege Stack \$24 (GF)

oven baked portobello mushroom / (gf) brunch cake / hummus / brie / spinach

Thai Chicken Curry \$24

chicken breast / sautéed vegetables / rice / naan bread

B.I.E.A.T \$21

streaky bacon / lettuce / egg / avocado / tomato / aioli / fries

Kiwi Classic Battered Fish and Chips \$26

whiptail fillets / ranch slaw / fries / tartar sauce / lemon

Crispy Chicken & Bacon Burger \$23

chicken breast fillet / bacon / brie / ranch slaw / aioli / fries

Salt & Pepper Squid Basket \$23 (GFO)

squid / crispy rice flour / panko crumb / fries / lemon wedges / aioli

Sticky BBQ Pulled Pork Salad \$26

pulled pork / beetroot / feta / walnuts / spinach / balsamic

Seafood Lasagne \$28

prawns / scallops / salmon / mussels / béchamel sauce / tomato & feta green salad

Steak Sandwich \$25

scotch fillet / lettuce / tomato / battered onion rings / steak relish / mayo / fries

Pan Roasted Fish \$28

whiptail fillets / cous cous / lemon thyme butter sauce / salad

DESSERT

Crème Brûlée \$15 (GF)

served with whipped cream / vanilla ice cream

Dessert Nachos \$15

cinnamon tortilla crisps / vanilla ice cream / berries / caramel sauce / whipped cream

Chocolate Fudge Brownie \$15 (GF)

chocolate brownie / whipped cream / vanilla ice cream

Mini Croquembouche \$15

chocolate profiteroles / whipped cream / brandy basket / caramel sauce /
vanilla ice cream

Menus are subject to change without warning