

## **Reduced Dinner Menu 20-40 People**

### **A PLACE TO START**

#### **Garlic Bread \$9**

turkish loaf filled with garlic butter

#### **Prawn Cocktail \$18**

prawn cutlets, lettuce, tomato, seafood sauce, lemon

#### **Seafood Chowder \$22**

creamy seafood velouté with mussels, shrimps, fish, scallops, turkish bread

#### **Crispy Salt & Pepper Squid \$18 (GFO)**

made fresh in-house with a crispy rice flour & panko crumb

#### **Blue Cheese Wontons \$18**

made in-house with creamy blue inside a wonton wrapper

#### **Moroccan Rib Bowl \$18**

oven baked in our special bbq glaze

### **MAIN**

#### **Vege Stack \$24 (GF)**

oven baked portobello mushroom with a (gf) brunch cake, hummus, brie & spinach

#### **Pulled Softly Braised Pork Belly Salad \$25**

pork belly over a beetroot, feta, walnut, spinach salad with balsamic & olive oil

#### **Seafood Lasagne \$28**

prawns, scallops, salmon & mussels layered with lasagne sheets & béchamel sauce, served with a tomato & feta green salad

#### **Gourmet Chicken Diane \$29 (GF)**

baked chicken breast, topped with bacon & a classic diane sauce, served with seasonal veg

#### **Rustic Beef Cheek \$32**

braised beef cheek served with baked baby potatoes, roasted tomato & garlic

#### **Prime Rib Eye \$32**

cooked medium rare to medium, served with our ranch slaw & fries

#### **Fresh Fish Meuniere \$33 (GF)**

pan seared then oven baked, served with baby garlic butter gourmet potatoes & pea puree

### **DESSERT**

#### **Crème Brûlée \$15 (GF)**

served with whipped cream & vanilla ice cream

#### **Dessert Nachos \$15**

cinnamon tortilla chips with vanilla ice cream, berries, caramel sauce & whipped cream

#### **Chocolate Fudge Brownie \$15 (GF)**

chocolate brownie with whipped cream & vanilla ice cream

#### **Mini Chocolate Croquembouche \$15**

chocolate coated chantilly cream filled profiteroles, served with whipped cream in a brandy basket, caramel sauce & vanilla ice cream

Menus are subject to change without warning