

Set Menu 2 / \$50 per person / 3 Course / Max 40 People

ENTREE

Prawn Cocktail

prawn cutlets, lettuce, tomato, lemon, seafood sauce

Crispy Salt & Pepper Squid (GFO)

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

Blue Cheese Wontons

made in-house with creamy blue inside a wonton wrapper

Moroccan Rib Bowl

oven baked in our special bbq glaze

MAIN

Vege Stack

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

Salt & Pepper Squid Salad

coated with crispy rice flour & panko crumb over seasonal salad with a coriander & lime dressing

Pan Fried Fish (GF)

whiptail fillets over cous cous with a lemon thyme butter sauce & salad

Rustic Beef Cheek

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

Seafood Lasagne

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

Gourmet Chicken Diane (GF)

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

Beef & Stout Pie

beef, bacon & stout pie, with a cheese topped mash & a stack of beer battered rings

DESSERT

Crème Brûlée (GF)

served with whipped cream & vanilla ice cream

Eton Mess

broken pavlova with fruit, whipped cream & vanilla ice cream

Chocolate Fudge Brownie (GF)

chocolate brownie with whipped cream & vanilla ice cream

Menus are subject to change without warning