

Set Menu 3 / \$60 per person / 4 Course / Max 40 People

Garlic Bread – for the table to start

ENTREE

Seafood Chowder

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

Crispy Salt & Pepper Squid (GFO)

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

Baked Camembert

a whole camembert studded with fresh rosemary & garlic, served with crostini

Moroccan Rib Bowl

oven baked pork ribs with our moroccan glaze

MAIN

Vege Stack

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

Softly Braised Pork Belly Salad

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

Fresh Fish Meuniere (GF)

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

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 with seasonal vegetables

Prime Rib Eye

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

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

Mini Chocolate Croquembouche

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