

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

Salt & Pepper Squid \$18 (GFO)

crispy panko coated squid

Curry Puffs \$18 (v)

6 curried potato & vegetable pastry puffs

Moroccan Rib Bowl \$18

oven baked in our special bbq glaze

MAIN MEALS

Vege Stack \$24 (GFO)

oven baked portobello mushroom, vege hash, hummus, brie, spinach, peppers & olive oil

Pork Belly Salad \$28

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

Chicken Parmigiana \$29

crumbed chicken breast topped with pomodoro sauce, cheese & bacon, served with fries & a crisp caesar salad

Rustic Beef Cheek \$31

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

Harissa Spiced Lamb \$32

harissa spiced lamb rump on a tabbouleh salad with minted yoghurt & rich jus

Scotch Fillet \$32

cooked medium rare to medium, served with our ranch slaw & jacket potato with sour cream

Fresh Fish Meuniere \$33 (GFO)

pan seared then oven roasted in a butter parsley & lemon juice sauce, served over our rustic mash

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