

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

ENTREE

Prawn Cocktail

prawn cutlets, lettuce, tomato, lemon, seafood sauce

Salt & Pepper Squid (GFO)

crispy panko coated salt & pepper squid

Curry Puffs (V)

6 curried potato & vegetable pastry puffs

Pork & Prawn Dumplings

12 pork & prawn dumpling

Beef Croquettes

5 crumbed brisket croquettes

MAIN

Vege Stack (GF)

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

Salt & Pepper Squid Salad (GFO)

crispy panko crumb squid over seasonal salad with a coriander & lime dressing

Cajun Fish (GFO)

cajun coated whiptail fillets over couscous salad topped with a lemon yoghurt

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

Chicken Parmigiana

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

BBQ Pork Ribs

8 jack daniels bbq glazed pork ribs with ranch slaw & fries

DESSERT

Crème Brûlée (GF)

served with whipped cream & vanilla ice cream

Cheesecake

wait staff with advise, served with cream & ice cream

Chocolate Fudge Brownie (GF)

chocolate brownie with whipped cream & vanilla ice cream

Menus are subject to change without warning