

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

Garlic Bread – for the table

A PLACE TO START

Seafood Chowder

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

Curry Puffs (V)

6 curried potato & vegetable pastry puffs

Salt & Pepper Squid (GFO)

crispy panko coated squid

Baked Camembert

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

BBQ Pork Ribs

5 jack daniels bba glazed pork ribs

Paua Wontons

8 wontons filled with minced paua (made in-house)

MAIN MEALS

Vege Stack (v)

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

Coconut Prawn Cutlet Salad

coconut crumbed prawns over a seasonal salad with mango salsa & lemon

Fresh Fish Meuniere (GFO)

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

Harissa Spiced Lamb

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

Seafood Lasagne

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

Roasted Duck

duck half boned & roasted with baby beets, seasonal vegetables & a spiced redcurrant plum jus

Scotch Fillet

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

DESSERT

Crème Brûlée (GF)

served with whipped cream & vanilla ice cream

Cheesecake

wait staff will advise, served 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