

Reduced Day Menu / 20-30 People

Garlic Bread \$10

turkish loaf / garlic butter

Baked Pull Apart Loaf (serves 2-6) \$17

garlic butter / hummus / basil pesto / olive oil & balsamic

Prawn Cocktail \$22

prawn cutlets / lettuce / tomato / seafood sauce / lemon

Beef n Bean Nachos \$20

corn chips / beef mince / chilli beans / onion / salsa / cheese /
sour cream / guacamole / spring onions

Cheese Burger \$23

beef patty / double cheese / tomato / lettuce / beetroot relish / mayo / fries

Seafood Chowder (bistro size) \$24

thick creamy seafood velouté with mussels / shrimps / fish / scallops / ciabatta bread

Big Breakfast \$24

bacon / pork sausage / mushrooms / roasted tomato / hashbrown / eggs / 2 toast

Veggie Stack \$26 (V-GF)

eggplant / portobello mushroom / roasted tomato / beetroot / spinach /
red onion / brie / hummus & olive oil

Chicken Bacon & Cranberry Burger \$28

crispy coated chicken breast / bacon / brie / lettuce / tomato / cranberry / fries

Kiwi Classic Battered Fish & Chips \$28

whiptail fillets / slaw / fries / tartare sauce / lemon

Salt & Pepper Squid Salad \$28 (GFO)

crispy coated squid / seasonal salad / peppercorn vinaigrette

Pork Belly Salad \$28 (GFO)

pork belly / spinach / beetroot / feta / walnuts / olive oil / balsamic

Seafood Lasagne \$30

prawns / scallops / salmon / mussels / béchamel sauce / tomato & feta green salad

Chicken Parmigiana \$32

crumbed chicken breast / cheese / bacon / pomodoro sauce / fries / caesar salad

Beef Cheek \$33

beef cheek braised for 6 hours with root vegetables , served over crushed potatoes

DESSERT

Crème Brûlée \$15 (GF)

whipped cream / vanilla ice cream

Cheesecake \$15

whipped cream / vanilla ice cream

Chocolate Fudge Brownie \$15 (GF)

chocolate brownie / whipped cream / vanilla ice cream

Menus are subject to change without warning