

**Dinner Set Menu 2 / \$55 per person / 3 Course / 20-30 People**

**ENTREE**

**Crispy Veges**

tempura battered vegetables

**Pork & Chive Dumplings**

12 pork & prawn dumplings

**Salt & Pepper Squid** (GFO)

crispy coated squid

**Southern Chicken Tenders**

5 southern coated chicken tenders

**Seafood Chowder** (entree size)

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

**Prawn Cocktail**

prawn cutlets, lettuce, tomato, lemon, seafood sauce

**MAIN**

**Vege Stack** (V-GF)

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

**Salt & Pepper Squid Salad** (GFO)

crispy coated squid over a seasonal salad with a peppercorn vinaigrette

**Kiwi Classic Battered Fish & Chips**

whiptail fillets over fries with slaw, lemon & tartare sauce

**Rustic Beef Cheek**

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

**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**

bbq glazed pork ribs with slaw & fries

**DESSERT**

**Crème Brûlée** (GF)

served with whipped cream & vanilla ice cream

**Cheesecake**

wait staff with advise, served with whipped cream & ice cream

**Chocolate Fudge Brownie** (GF)

served with whipped cream & vanilla ice cream

Menus are subject to change without warning