

Reduced Day Menu / 20-40 People

Seafood Chowder (\$22 entrée size) (\$26 bistro size)

creamy seafood velouté with mussels / shrimps / fish / scallops

Vege Lasagne \$24

layers of seasonal vegetables / baby spinach / fresh pasta sheets /
bechamel sauce / cheese

Chicken Nachos \$24

corn chips / pulled chicken / salsa / cheesy sauce / sour cream / fried shallots

Lambs Fry & Bacon \$26

lambs fry / bacon / rustic mash / gravy

Beer Battered Fish and Chips \$28

new zealand whiptail fillets / slaw / fries / tartare sauce / lemon

Cheese Burger \$26

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

Crispy Chicken Burger \$27

southern coated chicken breast / bacon / cheese / slaw / chipotle mayo / fries

Thai Squid Salad \$28 (gfo)

crispy coated squid / lettuce / cucumber / tomato / onion / carrot /
coriander / vermicelli / thai dressing

Moroccan Chicken Salad \$28 (gfo)

moroccan spiced chicken / garden mix salad / chickpeas / tomato /
feta / topped with yoghurt

Nasi Goreng \$28

pork belly / fried rice / onion / peas / chilli / fried egg / fried shallots

Seafood Lasagne \$30

scallops / prawns / mussels / fish / salmon /
fresh lasagne sheets / béchamel sauce / cheese

Grilled Chicken Breast \$33

chicken breast / bacon / mushroom sauce / parmesan cheese /
garlic crushed potatoes / garden salad

Rustic Beef Cheek \$35

beef cheek / braised for 6 hours with root vegetables / rustic mash

DESSERTS

Crème Brulee \$18 (gfo)

whipped cream / vanilla ice cream

Cheesecake \$18

wait staff will advise / whipped cream / vanilla ice cream

Chocolate Fudge Brownie \$18 (gfo)

whipped cream / vanilla ice cream / chocolate sauce

Menus are subject to change without warning