

Reduced Dinner Menu 20-40 People

A PLACE TO START

Garlic Bread (serves 1-2) **\$14** - turkish loaf filled with garlic butter

Baked Pull Apart Loaf (serves 2-3) **\$20**
garlic butter / hummus / basil pesto / olive oil & balsamic

Seafood Chowder (entree size) **\$22**
creamy seafood velouté with mussels / shrimps / fish / scallops

Salt & Pepper Squid **\$22** (gfo) - sweet thai chilli sauce

Fried Chicken Tenders **\$22** - aioli sauce

Sticky Pork Belly (gfo) **\$22** - honey soy glaze

Prawn Cocktail **\$24** - prawn cutlets / lettuce / tomato / seafood sauce / lemon

MAIN MEALS

Vege Lasagne \$24

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

Thai Squid Salad **\$28** (gfo)
crispy coated squid / lettuce / cucumber / tomato / onion / carrot /
coriander / vermicelli / thai dressing

Beer Battered Fish & Chips **\$28**
new zealand whiptail fillets / fries / slaw / tartare sauce / lemon

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 / 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

Roasted Scotch Fillet **\$40** (gfo)
baked medium rare to medium / garden salad / fries

DESSERTS

Crème Brûlée **\$18** (gfo)
crème brûlée / vanilla ice cream / whipped cream

Churro Sundae **\$18**
churro / vanilla ice cream / caramel sauce / dark chocolate / whipped cream

Cheesecake **\$18**
wait staff will advise / whipped cream / vanilla ice cream

Chocolate Fudge Brownie **\$18** (gfo)
vanilla ice cream / whipped cream / chocolate sauce

Menus are subject to change without warning