

Dinner Set Menu 3 / \$60 per person / 3 Course / 20-40 People

ENTRÉES

Beer Battered Fish Bites

tartare sauce

Fried Chicken Tenders

aioli sauce

Salt & Pepper Squid (gfo)

sweet thai chilli sauce

Crumbed Camembert Bites

plum sauce

Prawn Cocktail

prawn cutlets / lettuce / tomato / lemon, seafood sauce

Creamy Seafood Chowder (entrée size)

with mussels / shrimps / fish / scallops

MAIN MEALS

Beer Battered Fish & Chips

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

Thai Squid Salad (gfo)

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

Nasi Goreng

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

Seafood Lasagne

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

Grilled Chicken Breast

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

Rustic Beef Cheek

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

DESSERTS

Crème Brûlée (gfo)

crème brûlée / vanilla ice cream / whipped cream

Churro Sundae

churro / vanilla ice cream / caramel sauce / dark chocolate / whipped cream

Chocolate Fudge Brownie (gfo)

vanilla ice cream / whipped cream / chocolate sauce

Cheesecake

wait staff will advise / whipped cream / vanilla ice cream

Menus are subject to change without warning