

Set Menu 4 / \$70 per person / 20-40 People

Garlic Bread – for the table

A PLACE TO START

Seafood Chowder (entree size) with mussels, shrimps, fish, scallops

Crumbed Camembert Bites - plum sauce

Fried Chicken Tenders – aioli

Salt & Pepper Squid - thai chilli sauce (gfo)

Sticky Pork Belly Bites - honey soy glaze (gfo)

Cajun Prawn & Chorizo Kebabs - cajun butter (gfo)

Prawn Cocktail - prawn cutlets, lettuce, tomato, seafood sauce, lemon

MAIN MEALS

Thai Squid Salad (gfo)

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

Grilled Chicken Breast

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

Nasi Goreng

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

Beer Battered Fish & Chips

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

Rustic Beef Cheek

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

Seafood Lasagne

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

Roasted Scotch Fillet (gfo)

baked medium rare to medium / garden salad / fries

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

Crumble

toasted anzac style crumble / vanilla custard / vanilla ice cream

Menus are subject to change without warning