

## Reduced Day Menu / 20-40 People

### **Seafood Chowder** (\$25 entrée size) (\$30 bistro size)

creamy seafood velouté with mussels / shrimps / fish / scallops

### **Vege Lasagne \$26**

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

### **Chicken Nachos \$25**

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

### **Lambs Fry & Bacon \$27**

lambs fry / bacon / rustic mash / gravy

### **Grilled Cheese Burger \$28**

beef patty / double cheese / lettuce / tomato / burger sauce / fries

### **Southern Chicken Burger \$29**

southern fried chicken thigh / double cheese / pickles / cajun mayo / fries

### **Beer Battered Fish and Chips \$28**

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

### **Pork Belly Nasi Goreng \$28**

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

### **Thai Squid Salad \$30** (gfo)

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

### **Seafood Lasagne \$32**

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

### **Baked Chicken Breast \$35**

chicken breast / bacon wrap / peppercorn sauce /  
garlic crushed potatoes / seasonal vegetables

### **Rustic Beef Cheek \$42**

beef cheek / braised for 6 hours in red wine with root vegetables /  
rustic mash / braising sauce

## DESSERTS

### **Crème Brulee \$18** (gfo)

whipped cream / vanilla ice cream

### **Cheesecake \$18**

wait staff will advise / whipped cream / vanilla ice cream

### **Salted Caramel Chocolate Fudge Brownie \$18** (gfo)

chocolate soil / whipped cream / vanilla ice cream

Menus are subject to change without warning