

Reduced Dinner Menu 20-40 People

A PLACE TO START

Garlic Bread (serves 1-2) **\$15** - turkish loaf / garlic butter

Baked Pull Apart Loaf (serves 2-3) **\$22**
garlic butter / hummus / basil pesto / olive oil & balsamic

Crispy Squid \$22 (gfo) – sweet thai chilli sauce

Korean Fried Chicken \$22 – gochujang sauce

Sticky Pork Belly (gfo) **\$22** – maple apple glaze

Prawn Cocktail \$25 - prawn cutlets / lettuce / tomato / seafood sauce / lemon

Seafood Chowder (entree size) **\$25**
creamy seafood velouté with mussels / shrimps / fish / scallops

MAIN MEALS

Vege Lasagne \$26
layers of seasonal vegetables / baby spinach / fresh pasta sheets / bechamel sauce / cheese

Beer Battered Fish & Chips \$28 (FOD upgrade \$9)
new zealand whiptail fillets / fries / slaw / tartare sauce / lemon

Pork Belly Nasi Goreng \$28
malay 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 / cheese

Baked Chicken Breast \$35
chicken breast / bacon wrap / peppercorn sauce /
garlic crushed potatoes / seasonal vegetables

Beef Cheek \$42
beef cheek / braised for 6 hours with root vegetables / rustic mash

Scotch Fillet \$48 (gfo)
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

Salted Caramel Chocolate Fudge Brownie \$18 (gfo)
chocolate soil / whipped cream / vanilla ice cream

Menus are subject to change without warning