

Set Menu 3 - Per Person / 2 Course \$35 / 3 Course \$45 / Min 12 - Max 30 People

ENTRÉE

Garlic Bread

oven baked turkish loaf with garlic butter

Bruschetta

fresh sliced tomato, red onion & feta over sliced of toasted ciabatta with olive oil & balsamic drizzle

Shrimp Cocktail

with everyone's favourite seafood sauce

Salt & Pepper Squid

coated with our secret seasoning served with aioli

Crumbed Fish Bites

served with tartare dipping sauce

Southern Coated Pork Belly

pork belly bites with plum dipping sauce

MAIN MEALS

Vegetarian Pasta

mediterranean vegetables sautéed in olive oil, finished with a creamy white wine reduction

Double Beef Schnitzel

panko crumbed in-house, served with fries, station slaw & a jug of gravy

Pork Belly Salad

grilled pork belly over seasonal salad with tomato, brie & a raspberry balsamic reduction

Gourmet Chicken Diane

chargrilled chicken breast served over a medley of baby potatoes with seasonal vegetables & our famous diane sauce

Braised Beef Cheek

slow baked for several hours, served over mash with lashings of braising sauce

Seafood Marinara

scallops, mussels, fish & prawns in a creamy velouté with pappardelle pasta, topped with shaved parmesan

Battered Fish & Chips

premium southern ocean deep sea whiptail fillets battered to order, served over fries with station slaw, tartare sauce & lemon

DESSERT

Pavlova

a kiwi invention & new zealand's favourite dessert, served with cream & passionfruit coulis

Cheese Cake

check with the team for today's selection, served with cream & berry coulis

Chocolate Fudge Brownie (GF)

chocolate brownie with whipped cream & vanilla ice cream

All Functions are single payment for food, cash bar for drinks available unless a single group or company charge has been arranged with the site manager

Menus are subject to change without warning