

Set Menu 3 / \$60 per person / 20-30 People

Garlic Bread – for the table

A PLACE TO START

Seafood Chowder (entree size)

creamy seafood velouté with mussels, shrimps, fish, scallops, ciabatta bread

Crispy Veges - tempura battered vegetables

Salt & Pepper Squid (GFO) - crispy coated squid

BBQ Pork Ribs - bbq glazed pork ribs

Chilli Garlic Prawns - prawn cutlets sautéed in chilli & garlic

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

MAIN MEALS

Vege Stack (V-GF)

eggplant, portobello mushroom, roasted tomato, beetroot, spinach, red onion, brie, hummus & olive oil

Salt & Pepper Squid Salad (GFO)

crispy coated squid over a seasonal salad with a peppercorn vinaigrette

Seafood Lasagne

prawns, scallops, salmon & mussels layered with lasagne sheets & béchamel sauce, served with a tomato & feta green salad

Chicken Parmigiana

crumbed chicken breast topped with pomodoro sauce, cheese & bacon, served with fries & a crisp caesar salad

Rustic Beef Cheek

beef cheek braised for 6 hours with root vegetables, served over crushed potatoes

Pork Belly

sous-vide pork belly braised in a sticky maple mustard seed sauce with smashed potatoes & seasonal vegetables

Lamb Shank

slowly braised in wine with root vegetables, rosemary & bay leaves, served over mash with peas

Fish of the Day (GFO)

today's catch pan seared then oven roasted in a lemon butter parsley sauce, served over our rustic mash with seasonal vegetables

Scotch Fillet (GFO)

cooked medium rare to medium, served with slaw & fries

DESSERT

Crème Brûlée (GF)

served with whipped cream & vanilla ice cream

Cheesecake

wait staff with advise, served with whipped cream & ice cream

Chocolate Fudge Brownie (GF)

served with whipped cream & vanilla ice cream

Menus are subject to change without warning