

Set Menu 3 - Per Person / 2 Course \$50 / 3 Course \$65

Function Room Min 15 - Max 30 People

STARTERS

Seafood Chowder (entrée size)

seafood velouté with mussels, shrimps, fish & scallops

Salt & Pepper Squid

salt & pepper seasoned squid (sweet thai chilli sauce)

Pork Belly Bites

southern coated pork belly bites (plum sauce)

Battered Fish Bites

our premium whiptail hand battered to order (tartare sauce)

Coconut Crumbed Prawns

coconut coated crumbed prawns (garlic aioli)

Corn Nuggets

tossed through garlic butter

MAIN MEALS

Asian Vegetable Stir Fry (add protein - beef, pork belly, chicken or prawns)

seasonal vegetables, egg noodles, asian infused sauce

Battered Fish & Chips

whiptail fillets, slaw, fries, tartare sauce & lemon

Pork Belly Salad

pork belly over a seasonal salad, brie, peppercorn vinaigrette

Chicken Parmigiana

crumbed chicken breast, grilled bacon, italian tomato sauce, cheese,
served with house salad & fries

Beef Cheek

braised for several hours in red wine with root vegetables,
served over mash with lashings of braising sauce

Lamb Shank

baked in white wine with root vegetables, rosemary, & peas, over mashed potatoes

Station Ribs

stack of bbq pork ribs, baked in cajun spice,
simmered in our own special house rib sauce, fries & slaw

Scotch Fillet (GFO – swop fries for mash)

cooked medium rare to medium, served with fries & garden salad

DESSERTS

Crème Brûlée

served with whipped cream & vanilla ice cream

Chocolate Fudge Brownie (GF)

chocolate brownie with whipped cream & vanilla ice cream

Real Fruit Ice Cream & Waffle

real fruit ice cream over waffle with fruit coulis

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