



Starter

Rustic breads with dips to share

Entrees

Soup of the day

Served with crunchy ciabatta

Grilled whiting fillets

with parmesan herb crumb served with a fresh tomato basil salsa

Crispy salt and pepper calamari

with crunchy iceberg lettuce, aioli and chilli soy dressing

Mains

Pan fried fresh Australian barramundi

with sweet corn salsa and roasted kumera

Roasted chicken breast fillet

served with lush mash, asparagus and pan seared scallops
in a cream and garlic sauce

Char grilled 220g eye fillet beef (served medium)

served on potato hash with sautéed spinach lashed with a
sauce of pearl onions and speck

Dessert

Velvety chocolate mousse

with raspberries, vanilla crème and toffee shards

Trio of sorbet with pistachio nut crumble

Lemon, Mango, Raspberry

Breads, Main & Dessert \$43.00 per person

Breads, Entrée, Main & Dessert \$54.00 per person

Please note:

For numbers up to 20 guests this menu can be a choice

For numbers between 21-50 this menu is alternate drop