



Set Menu

Selection of item from each menu - \$45.00 per person

Entre Selection

Medley of seafood

- Garlic prawns, chili mussels, smoked salmon with lemon chutney, melba toast and salad

Tiger prawn cocktail salad with fresh avocado

Garlic Tiger Prawns

Chilli Mussels

- Fresh local mussels in hot chilli sauce

Char grilled goat cheese

- Served with seasonal fresh salad, homemade ciabatta and hot honey

Bruschetta with Tomato and Basil

Pumpkin soup with cream cheese and roasted seeds

Creamy wild mushroom soup with gorgonzola cheese

Mains selection

Roast rack of lamb

- With vegetable and pumpkin ragout

Poached chicken breast

- On sweet potato mash and wild mushroom fricassee

Gilled organic Chicken Breast

- With prosciutto and parma cheese on top of freshly picked thyme. Served with oven baked potatoes and seasonal fresh salad

Creamy scotch fillet

- With creamy mushroom sauce, potato mash and salad

Grilled honey salmon

- With lime-rice and roasted vegetables

Roasted Curry chicken

- With fresh dill boiled potatoes

Roast Beef with roasted vegetables, potatoes and gravy

Gilled or beer battered snapper

- Served with chips or potato mash

Classic Caesar Salad with chicken/duck/ prawns (choice of one)

- Cos lettuce, parma cheese, crunch crouton, crispy bacon, anchovies, poached egg