

## Option 1 (\$39pp)

### Entrée

Bread & Dips to Start

### Mains

Cashew and basil crusted chicken breast served on pumpkin puree with balsamic beets and a rocket & goats cheese salad finished with lemon and herb dressing

*or*

Prime Scotch fillet cooked to medium, served with a potato, rosemary and bacon cake, grilled seasonal vegetables, topped with a port and red wine jus

*or*

Fresh Fish pan-fried and served with crispy polenta chips, summer slaw, a chargrilled capsicum, coriander and pineapple salsa topped with a basil crumbed tiger prawn.

### Add Dessert \$12.5pp

Baked Cheesecake of the day served with ice cream

*or*

Triple Chocolate Brownie served with ice cream

## Option 2 (\$53pp)

### Entrée

Kokoda – Island style raw fish marinated in lemon juice and coconut cream with cucumber, chilli, tomato and coriander served with prawn crackers

*or*

Tangy caramel glazed pork belly pieces served on jasmine rice with fresh herbs, onion, capsicum and green beans

*or*

BBQ rubbed chicken served through a salad of chorizo, roast vegetables, pistachios, red onion, feta, and salad greens finished with avocado and kumara crisps, bound with a honey mustard dressing.

### Mains

Cashew and basil crusted chicken breast served on pumpkin puree with balsamic beets and a rocket & goats cheese salad finished with lemon and herb dressing

*or*

Prime Scotch fillet cooked to medium, served with a potato, rosemary and bacon cake, grilled seasonal vegetables, topped with a port and red wine jus

*or*

Fresh Fish pan-fried and served with crispy polenta chips, summer slaw, a chargrilled capsicum, coriander and pineapple salsa topped with a basil crumbed tiger prawn.

### Add Dessert \$12.5pp

Baked Cheesecake of the day served with ice cream

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Triple Chocolate Brownie served with ice cream