

OPTION 1 - \$39.5pp

Entrée

Bread & Dips to Start

Mains

Chicken breast wrapped in prosciutto served on mediterranean style rice with seasonal herbs and toasted nuts, a rocket, parmesan and roast beetroot salad finished with a brandy & cream sauce

or

Prime Scotch fillet cooked to medium served with a potato, sage and bacon cake, steamed brocolli and baby spinach, topped with a port and red wine jus.

or

Fresh Fish pan-fried and served with a pea, mint, feta and pearl couscous salad, home made hand cut chips, finished with a pickled salsa and panko 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 - \$53.5pp

Entrée

Soup of the day served with garlic bread

or

Chilli dusted calamari served with jasmine rice, pickled ginger, bean sprouts, coriander, mint, spring onion, teriyaki and japanese mayo

or

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

Mains

Chicken breast wrapped in prosciutto served on mediterranean style rice with seasonal herbs and toasted nuts, a rocket, parmesan and roast beetroot salad finished with a brandy & cream sauce

or

Prime Scotch fillet cooked to medium served with a potato, sage and bacon cake, steamed brocolli and baby spinach, topped with a port and red wine jus.

or

Fresh Fish pan-fried and served with a pea, mint, feta and pearl couscous salad, home made hand cut chips, finished with a pickled salsa and panko crumbed tiger prawn.

Add Dessert \$12.5pp

Baked Cheesecake of the day served with ice cream

or

Triple Chocolate Brownie served with ice cream