

OPTION 1 - \$40pp

Entrée

Bread & Dips to Start

Mains

Crispy skin chicken breast served on roast summer harvest with pea & watercress coulis, microgreens and fried prosciutto

or

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

or

Fresh Fish pan-fried and served on seafood paella topped with a crumbed tiger prawn and cherry tomato salsa.

Add Dessert - \$12.5pp

Baked Cheesecake of the day served with ice cream

or

Triple Chocolate Brownie served with ice cream

OPTION 2 - \$55pp

Entrée

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

or

Sliced lamb rump served on a greek salad of cherry tomato, feta, olives, red onion, cucumber, mesclun and capsicum finished with balsamic reduction

or

Hoisin glazed pork belly pieces on a rice noodle salad with Asian slaw, pickled ginger, crispy shallots and fresh herbs with a chilli lime dressing.

Mains

Crispy skin chicken breast served on roast summer harvest with pea & watercress coulis, microgreens and fried prosciutto

or

Prime Scotch fillet cooked to medium, served with a potato, sage and bacon cake, garlic butter broccoli and baby spinach, topped with a port and red wine jus

or

Fresh Fish pan-fried and served on seafood paella topped with a crumbed tiger prawn and cherry tomato salsa.

Add Dessert \$12.5pp

Baked Cheesecake of the day served with ice cream

or

Triple Chocolate Brownie served with ice cream