

OPTION 1 - \$41pp

Entrée

Bread & dips to start

Mains

Crispy skin chicken breast served on beetroot puree, roast winter harvest, crumbled feta 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 polenta chips, panko mussels, baby spinach and roasted pumpkin finished with cajun hollandaise and a crumbed tiger prawn

Add Dessert \$14pp

Baked cheesecake of the day served with ice cream

or

Triple chocolate brownie served with ice cream

OPTION 2 - \$57pp

Entrée

Split's soup of the day served with garlic bread

or

Crispy salt and pepper calamari served on a warm pad thai style soba noodle salad

or

Sliced lamb rump served with beetroot puree and a warm pearl couscous salad of feta, peas, mint and rocket finished with red wine vinegar reduction

Mains

Crispy skin chicken breast served on beetroot puree, roast winter harvest, crumbled feta 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 polenta chips, panko mussels, baby spinach and roasted pumpkin finished with cajun hollandaise and a crumbed tiger prawn

Add Dessert \$14pp

Baked cheesecake of the day served with ice cream

or

Triple chocolate brownie served with ice cream