

## **OPTION 1 - \$43pp**

### **Entrée**

Bread & dips to start

### **Mains**

Twice cooked pork belly with a sticky apple glaze, roast baby potatoes, baby carrots, garden peas, watercress salad and gravy

*or*

Prime scotch fillet cooked to medium, served with a potato, sage and bacon cake, garlic butter seasonal greens, topped with a port and red wine jus

*or*

Fresh fish pan-fried served with coconut rice and vegetable green curry finished with Asian salad and a crispy tiger prawn.

### **Add Dessert - \$14pp**

Baked cheesecake of the day served with ice cream

*or*

Triple chocolate brownie served with ice cream

## **OPTION 2 - \$60pp**

### **Entrée**

Poke bowl - Hawaiian style raw fish with coconut rice, edamame, crispy shallots, spring onion, pickled ginger and wakame finished with sriracha kewpie

*or*

Sliced lamb rump on pea puree, a rocket, pea, feta and pearl couscous salad with mint and crème fraîche dressing

*or*

Split's soup of the day served with garlic bread.

### **Mains**

Twice cooked pork belly with a sticky apple glaze, roast baby potatoes, baby carrots, garden peas, watercress salad and gravy

*or*

Prime scotch fillet cooked to medium, served with a potato, sage and bacon cake, garlic butter seasonal greens, topped with a port and red wine jus

*or*

Fresh fish pan-fried served with coconut rice and vegetable green curry finished with Asian salad and a crispy tiger prawn.

### **Add Dessert \$14pp**

Baked cheesecake of the day served with ice cream

*or*

Triple chocolate brownie served with ice cream