

OPTION 1 - \$44pp

Entrée

Bread & dips to start

Mains

Twice cooked pork belly with a BBQ rub, roast capsicum, chipotle and pineapple salsa, chunky handcut fries and sweetcorn slaw with a ranch dipping sauce

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

Sesame crusted fish served with wakame and edamame salad, rice, calamari, a crumbed tiger prawn and teriyaki sauce.

Add Dessert - \$14pp

Baked cheesecake of the day served with ice cream

or

Triple chocolate brownie served with ice cream

OPTION 2 - \$61pp

Entrée

Poke - Hawaiian style raw fish on crispy wonton

or

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

or

Aromatic duck spring rolls served with a duo of dipping sauce.

Mains

Twice cooked pork belly with a BBQ rub, roast capsicum, chipotle and pineapple salsa, chunky handcut fries and sweetcorn slaw with a ranch dipping sauce

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

Sesame crusted fish served with wakame and edamame salad, rice, calamari, a crumbed tiger prawn and teriyaki sauce.

Add Dessert \$14pp

Baked cheesecake of the day served with ice cream

or

Triple chocolate brownie served with ice cream