

## **OPTION 1 - \$48pp**

### **Entrée**

Bread & dips to start

### **Mains**

BBQ glazed pork belly with pickled vegetable salad, hand cut fries, corn and tomato salsa

*or*

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

*or*

Pan fried fish of the day served with roast beetroot, feta, beans, fresh basil and rocket, with a herb dressing and panko crumbed tiger prawn.

### **Add Dessert - \$16pp**

Baked cheesecake of the day served with ice cream

*or*

Triple chocolate brownie served with ice cream

## **OPTION 2 - \$68pp**

### **Entrée**

Shrimp cocktail with thousand island dressing, avocado and cos

*or*

Crispy salt and pepper calamari rings served on a Vietnamese rice noodle salad with a chilli lime dressing

*or*

Sliced lamb rump on a basil, mozzarella, cherry tomato and rocket salad with balsamic glaze.

### **Mains**

BBQ glazed pork belly with pickled vegetable salad, hand cut fries, corn and tomato salsa

*or*

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

*or*

Pan fried fish of the day served with roast beetroot, feta, beans, fresh basil and rocket, with a herb dressing and panko crumbed tiger prawn..

### **Add Dessert \$16pp**

Baked cheesecake of the day served with ice cream

*or*

Triple chocolate brownie served with ice cream