

Menu One – Alternate drop

Your Choice of Two items served alternately

Entrée

Salt and Pepper Calamari

Our famous Salt and Pepper Calamari served on a fresh garden salad with a lemon aioli

Soup of the Day

A fresh soup made by our chefs with the freshest seasonal ingredients served with a crusty bread roll

Petite Caesar with prosciutto

Cos Lettuce, croutons, shaved parmesan cheese, creamy Caesar dressing and topped with crispy prosciutto

Mains

Baked Fish

A tender local fresh fish fillet baked and served with a light salad and minted potatoes

Baked Chicken Breast

Topped with avocado and drizzled with hollandaise and
Served with salad and potato

250 Gram Rump (beef)

Placed over sweet potato mash and topped with roasted mushrooms, sauced with a rich red wine jus and
served with salad

Desserts

Individual Pavlova

Mud Cake

Baked Cheese cake

(all served with cream)

Two Course \$30.00 per person
Entrée & Main OR Main & Dessert

Three Course \$35.00 per person
Entrée, Main & Dessert

Light selection of 4 finger appetizers chosen by the chef
Add \$6.50 per person

Menu Two – Alternate drop

(Your choice of two items served alternately)

Entrée

Honey and Soy Chicken

Honey and Soy grilled chicken skewers with steamed Jasmine rice and a sweet plum and roast garlic sauce

Moroccan Lamb Salad

Lamb strips marinated in preserved lemons, coriander and chilli and served over a salad of baby spinach, semi dried tomato, roast capsicum and kalamatta olives

Smoked Salmon Ravioli

Spinach and Ricotta Ravioli tossed with smoked Tasmanian Salmon and avocado in a creamy roast garlic and white wine sauce topped with shaved parmesan

Cajun Spiced Chicken Caesar

The classic Caesar Salad with cos lettuce, croutons, shaved parmesan, bacon pieces, and cream Caesar dressing topped with mildly spiced Cajun chicken tenderloins

Coconut Prawns

Fresh prawns in a coconut crumb on a fresh garden salad and a mild chilli and lime dressing

Mains

Stuffed Chicken Breast

Chicken breast with spinach, ham and camembert cheese and baked golden brown, served with mashed potato and garden greens

Pork Cutlet

A tender grilled pork cutlet served with garlic mash, baby beans and finished with a rich thyme and Shiraz jus

Baked Lamb Rump

An individual mini lamb roast served with crunchy roast potatoes, honey glazed pumpkin and traditional rosemary gravy

Herb Crusted Atlantic salmon

Served on mash potatoes and buttered green with a dill and beurre blanc sauce

Dessert

Individual Pavlova

Mud Cake

Baked Cheese Cake

Lemon Citrus Tart

(all served with cream)

Two Course

Entrée & Main or Main & Dessert \$35.90 per person

Three Course

Entrée, Main & Dessert \$42.50 per person

Light selection of 4 finger appetizers chosen by the chef

Add \$6.50 per person