



RESTAURANT • BAR • EVENTS

SIT DOWN PACKAGE

ENTRÉES

- CRUMBED CALAMARI** - served with apple coleslaw and tartare sauce
- ITALIAN RICE BALLS** - with a mediterranean salad
- RARE BEEF SALAD** - baby spinach, cherry tomatoes, carrot, snow peas, red onion and toasted pine nuts finished in an asian inspired dressing
- BRUSCHETTA** - of roma tomatoes, spanish onion, fresh basil topped with crumbled fetta
- SAFFRON PRAWNS** - with spicy chorizo sausage and cherry tomatoes on a herb infused risotto cake
- OYSTERS** - ½ doz served - natural or kilpatrick

MAINS

- EYE FILLET STEAK** - served medium on garlic mash potatoes finished with a rich red wine jus
- LAMB SHANKS** - served with rustic vegies and garlic mash potato
- GRILLED SALMON** - on a medley of roasted vegetables topped with a capsicum and cashew pesto
- BARRAMUNDI FILLET** - on a salad of cucumber, cherry tomatoes, red onion, lime, coriander and baby potatoes finished with macadamia nut dukkah and minted yoghurt
- STUFFED CHICKEN BREAST** - filled with olives, lemon and sage on herb infused rice cakes and sautéed spinach topped with a mustard sauce
- ROAST VEGIE FUSILLI** - medley of roasted vegies with olives tossed in a capsicum & cashew pesto topped with fetta cheese
- WHOLE BABY SNAPPER** - dusted in moroccan spices, served with apple coleslaw
- (Fresh garden salads accompany main course)

DESSERTS

- HOT CHOCOLATE CAKE** - topped with belgium chocolate sauce and vanilla ice cream
- HONEY AND CINNAMON PANNA COTTA** - served with a mixed berry compote
- LEMON TART** - with freshly whipped cream and citrus sauce
- STICKY DATE PUDDING** - with butterscotch sauce topped with vanilla ice cream
- WHITE CHOCOLATE BRULEE** - served with berry compote

- (Please choose 1, 2 or 3 options from each course alternating)

3 COURSE

CHILDREN - (2 course kids menu)

65pp

25 per child

- (If minimums are not met room hire will apply)

PRICES, MINIMUMS AND MENU ITEMS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

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ADDITIONAL ITEMS FOR SIT DOWN MENU

PRE DINNER

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| TURKISH BREAD - with evo and balsamic reduction | 3pp |
| DIPS & OLIVES - sharing platters consisting of assorted dips, olives and Turkish bread | 6pp |
| ANTIPASTO PLATTERS - selection of house marinated delicacies and cold meats | 9pp |
| SEAFOOD PLATTERS - selection of cold and hot local seafood | 18pp |
| PRE DINNER CANAPÉS - chefs selection of assorted canapés and pre dinner drinks can be served in the cocktail bar (1hr duration) | 18pp |

SIDES

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| WOK TOSSED VEGIES WITH AN ASIAN INSPIRED SAUCE | 3pp |
| BUTTERED KIPFLER POTATOES | 3pp |
| ROCKET SALAD WITH PEAR AND PARMESAN | 3pp |
| APPLE COLESLAW | 3pp |

AFTER DINNER

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| CHEESE & FRUIT - selection of local and imported cheeses with seasonal fruit | 12pp |
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CAKEAGE

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| - Your celebration cake cut and served with fresh cream and berry coulis | 3.5pp |
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