

SET MENU

Mid-Week - Lunch & Dinner - Groups - Functions - Parties

Course One - Entrée

Choose any 2 Entrées for the group - served alternate

- Salt & Pepper Squid** dusted with Szechuan spice, lemon pepper, herbs; served with lime aioli
- Tempura Prawns** King Prawns, dipped in tempura, lemon pepper & herb batter and deep fried; with aioli
- Chicken Tenders** seasoned with garlic, mustard, paprika and batter fried; served with cheese dip
- Peri Peri Chicken** marinated in Peri Peri spice, pepper, garlic, flame grilled with yoghurt dip
- Buffalo Chicken Wings** smeared, marinated in zesty sauce of lemon, garlic, paprika with ranch sauce
- Italian Mozzarella Sticks** Mozzarella fingers coated in Italian herbs & crumb fried; with tomato sauce

Course Two - Mains

Choose any 2 Mains for the group - served alternate

- Angus Rump Steak** 240gms, steamed vegetables, chips, mushroom sauce
- Atlantic Salmon** 200gms, steamed vegetables, mash potato, bearnaise sauce
- Grilled Barramundi** 220gms, steamed vegetables, potato chips, bearnaise sauce
- Lemon Garlic Chicken** mash potato, steamed vegetables, creamy lemon sauce
- Two Skewer Plate** shish tawook & lamb kafta; served with hummus, bread & chips
- Chicken Parmigiana** 230gms, served with potato chips (with or without Ham)
- Butter Chicken** / Thai Chicken Curry / or Lamb Curry served with steamed basmati rice

Vegetarian: Mushroom Risotto / Penne Pasta / or Spinach Tortellini

Kid's Meal: Fish & Chips / Spaghetti Meatballs / Chicken Tenders / or Creamy Penne Pasta

Course Three - Dessert Optional

Desserts Extra - Add \$12pp - served with Vanilla Ice Cream

- Chocolate Lava Pudding** with crème anglaise
- Sticky Date Pudding** with butterscotch sauce
- Churros & Chocolate**
- Death by Chocolate** / Mochaccino / or Cheese Cake

Choose 1 dessert per person

Dinner:	Sunday to Thursday - \$46pp • Friday - \$55pp • Saturday - \$59pp
Lunch:	Monday to Sunday - \$43pp
Kids:	Under 3 yrs Free • 4 to 7yrs \$29 • 8 to 11yrs \$39 • Full from 12 years
Add On:	\$12pp for dessert

Add On: \$3pp Garlic Breads for the table

Add On: \$4.50pp Garden Fetta Salad for the table

Add On: \$9pp Creamy Pumpkin Soup & Garlic bread