




ENTRÉE

Cheesy garlic bread, chicken spring rolls, salt & pepper calamari.

MAIN COURSE

 **Baked Lemon Myrtle Barramundi** chips, salad, lemon.

 **Char Grilled 200g Rump Steak cooked Medium** chips, salad, mushroom sauce.

 **Grilled Chicken Avocado** chips, salad, béarnaise sauce.

DESSERT

 **Pavlova**

Served with seasonal fruit, Chantilly cream and fruit coulis

Set Menu

A

2 Course Menu \$45 per person

3 Course Menu \$53 per person


Alternate drop menu

Vegetarian and vegan options available on request

ENTRÉE

Cheesy garlic bread, chicken spring rolls, salt & pepper calamari

MAIN COURSE

 **Barramundi Baked with Mango and Macadamia Sauce** wok veggies, Jasmine rice, lemon.

 **Char Grilled Porterhouse Steak cooked Medium** chips, salad, mushroom sauce.

 **Grilled Chicken Breast with Macadamia Pesto** roast veggies, spinach, red wine sauce.

DESSERT

 **Pavlova**

Served with seasonal fruit, Chantilly cream and fruit coulis

Set Menu

B

2 Course Menu \$52 per person

3 Course Menu \$60 per person

Alternate drop menu

Vegetarian and vegan options available on request