

**\$110**

## Lunch & dinner

All dishes - Alternate drop  
For groups of 16 or more guests

### Starters

Grilled large butterflied prawns with garlic butter

Chili, salt & pepper calamari

Zucchini flowers filled with green pea puree, finger fennel salad, spicy red pepper sauce & balsamic

your choice of

**Mains** accompanied with steamed greens

Eye fillet, English spinach, sweet potato mash in a herb & mustard seed jus

Spatchcock, roasted heirloom carrots, romesco, yoghurt & pepitas

Crispy Atlantic salmon, Israeli cous cous, shaved cucumber chili, lime & dill dressing

*Vegetarian options available on request*

your choice of

### Desserts

Chocolate Mousse

Eton mess



Printed on 100% Post-consumer recycled paper.

We cannot guarantee that our food is free of allergens.

10 % surcharge on Sundays & public holidays, sorry no split bills.

### Beverages

#### Wine Selections

Swinging Bridge

Pinot Gris

ORANGE, NSW

Mt Moriac

Chardonnay

GEELONG, VIC

The Fat Bastard

Pinot Noir

LANGUEDOC, FRANCE

La Vuelta

Cabernet Sauvignon

MENDOZA, ARGENTINA

#### Beers Selection

Boag's Premium Lager

TASMANIA – 5%

Corona

MEXICO – 4.6%

All soft drinks, mineral water as well as juices included.

