

## **SET MENU 1**

### **BANQUET STYLE ENTRÉES (SHARED)**

**MIXED BREADS (V)** - WITH SAGE BUTTER AND GARLIC BUTTER

**DRINKS PLATE (GF, V)** - CHIPS, DIPS, OLIVES AND FETTA

**SALT AND PEPPER CALAMARI SALAD** - TOSSED WITH MESCULINE LEAVES,  
SWEET CHILLI/LIME MAYO AND FRESH TOMATO, CUCUMBER, SPANISH ONION

### **CHOICE OF MAINS** (INDIVIDUAL CHOICE — ONE PER PERSON)

#### **CAJUN LAMB**

GRILLED MEDALLIONS SERVED OVER CUCUMBER SALAD AND YOGHURT MINT DRESSING

#### **GNOCCHI PASTA**

WITH KING PRAWNS, SUN DRIED TOMATO, PESTO, CREAM, WHITE WINE  
AND FINISHED WITH PARMESAN CHEESE

#### **BUTTERNUT PUMPKIN AND LEEK TARTLET (V)**

TOPPED WITH RICOTTA AND SPINACH CRUMBLE

#### **FISH OF THE DAY (GF)**

GRILLED FRESH FISH FILLETS OVER CRISP GARDEN SALAD  
WITH TODAY'S FRESH SALSA

#### **BEER BATTERED FLATHEAD**

WITH CHUNKY CHIPS, SALAD AND LEMON MAYO

### **DESSERTS**

SELECTION FROM OUR MENU (SHARED) / **OR**

**TILBA AND TASMANIAN CHEESE PLATTER** (SHARED)

WITH GOURMET CRACKERS AND DRIED FRUITS

**\$42.00 PER PERSON**  
**MINIMUM OF 10 PEOPLE**

#### **OPTION**

CAKEAGE : \$3.50 P/P  
PLATED WITH COULIS AND CREAM