

SET MENU 2

BANQUET STYLE ENTRÉES (SHARED)

MIXED BREADS (V)

WITH SAGE BUTTER AND GARLIC BUTTER

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

TRIO OF OYSTERS

STRAIGHT UP, TRADITIONAL KILPATRICK AND SWEET CHILLI AND LIME

CHOICE OF MAINS (INDIVIDUAL CHOICE – ONE PER PERSON)

GRAIN FED CHICKEN BREAST

TOPPED WITH KING PRAWNS, SEEDED MUSTARD CREAM SAUCE ON JASMINE RICE

PUMPKIN LEEK TART (V)

WITH SPINACH, RICOTTA CRUMBS FINISHED WITH ROCKET
AND SWEET POTATO CRISPS

BBQ SCOTCH FILLET

WITH GREEN PEPPER AND ROAST CAPSICUM SAUCE ON PUMPKIN MASH
WITH STEAMED BROCCOLINI

SEARED SALMON STEAK (GF)

OVER WILTED ASIAN GREENS, CAPER AND DILL CRÉMÉ

BEER BATTERED FLATHEAD

WITH CHUNKY CHIPS, SALAD AND HOMEMADE LEMON MAYO

FISH OF THE DAY (GF)

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

DESSERTS

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

TILBA AND TASMANIAN CHEESE PLATTER (SHARED)

WITH GOURMET CRACKERS AND DRIED FRUITS

\$52.00 PER PERSON
MINIMUM OF 10 PEOPLE

OPTION

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