



SET MENU OPTIONS

Lunch time bookings are requested to finish by 5.00 pm, unless otherwise arranged, and the minimum number of guests required for these options is 20 people.

OPTION: B

2 Course Menu
\$37.00 p/p
ENTREE & MAIN ONLY
DESSERT ADD \$8.00
Served alternating basis
(Please select 1 dishes per course)

ENTRÉE

Prawn Cocktail

A bed of lettuce topped with shrimps and prawns covered with cocktail sauce

Garlic Mussels

Half shell mussels sautéed with fresh garlic, white wine and a touch of cream

Chilli Mussels

Half shell mussels sautéed with fresh garlic, white wine and chili with a touch of tomato sauce

Fettuccini Bolognese

Minced steak in a traditional homemade sauce

Penne Marinara

Fresh assorted seafood with a touch of garlic and tomato sauce

Medium Proscuitto

Tomato, bocconcini cheese, proscuitto & pesto

MAIN

Garlic Prawns

Prawns cooked in garlic, wine, cream and spices with vegetables, chips and salad

Fisherman's Platter

A combination of crumbed mixed seafood served with tartare sauce, vegetables, chips and salad

Barramundi Fillet

Grilled and topped with a touch of garlic with vegetables, chips and salad

Porterhouse Steak 350gm

Rib Eye Steak 400gm

BBQ Pork Ribs

Marinated rack of pork ribs with jacket potato, sour cream and homemade BBQ sauce

Chicken Parmigiana

Crumbed chicken breast topped with mozzarella cheese and Bolognese sauce

DESSERTS (Add \$8.00 p/p)

Strawberries & Ice Cream

Banana Split

Chocolate Mud Cake

All cakes in display