

Set Menu 4 / \$55 Per Person / 4 Course / Min 12 - Max 30 People

Garlic Bread – for the table to start

ENTREE

Seafood Chowder

thick creamy seafood velouté with mussels, shrimps, fish & scallops

Crispy Salt & Pepper Squid

salt & pepper squid coated with our secret seasoning mix with aioli

Sticky Wings

a dozen sticky chicken wings tossed in a cajun & sweet chilli

Moroccan Rib Bowl

oven baked bbq pork ribs in our own special station rib sauce

MAIN MEALS

Braised Asian Style Twice Cooked Pork

pork belly braised with asian flavours, coated with a sticky glaze, served on crushed garlic baby potatoes with a red currant & caramelised onion jus

Southern Style Chicken

southern style chicken breast resting over baby potatoes in a dijon & parmesan sauce, served with a pickled vegetable garnish

Crumbed Scallops

8 plump scallops crumbed to order, served over station rustic fries with tartar sauce & lemon

Fish Meuniere (GF)

southern ocean whiptail fillets pan seared then oven roasted with lemon juice, butter & parsley, served on potato mash

Scotch Fillet

cooked medium rare to medium, served with salad, rustic fries & gravy

DESSERT

Pavlova

a kiwi invention & new zealand's favourite dessert, served with cream & passionfruit coulis

Hot Apple Crumble

served with whipped cream & vanilla ice cream

Chocolate Fudge Brownie (GF)

chocolate brownie with whipped cream & vanilla ice cream

Cheese Cake

an check with the team for today's selection, served with cream & berry coulis

All Functions are single payment for food, cash bar for drinks available unless a single group or company charge has been arranged with the site manager

Menus are subject to change without warning