

**Set Menu 3 - Per Person / 2 Course \$35 / 3 Course \$45 / Min 12 - Max 30 People**

**ENTRÉE**

**Shrimp Cocktail**

with everyone's favourite seafood sauce

**Salt & Pepper Squid**

coated with our secret seasoning served with aioli

**Cajun Chicken Bites**

cajun crumb coated chicken served with a chilli aioli dipping sauce

**Battered Pork Belly Bites**

softly braided pork belly with crispy batter with a plum dipping sauce

**Vegetarian Spring Rolls**

served with a thai chilli dipping sauce

**MAIN MEALS**

**Vegetarian Pasta**

mediterranean vegetables sautéed in olive oil, finished with a creamy white wine reduction

**Double Beef Schnitzel**

panko crumbed in-house, served with rustic fries, station slaw & a jug of gravy

**Pork Belly Salad**

grilled pork belly over seasonal salad with tomato, brie & a raspberry balsamic reduction

**Chicken Diane**

chargrilled chicken breast served over potato mash with a sauce boat of diane sauce

**Eastern Lamb Shoulder**

slow roasted lamb shoulder marinated in an eastern mix of aromatic spices, then sliced & sautéed with a medley of vegetables, garlic butter & dukkah with a creamy mustard & red current jus, garnished with pickled cabbage

**Seafood Marinara**

scallops, mussels, fish & prawns in a creamy velouté with pappardelle pasta, topped with shaved parmesan

**Battered Fish & Chips**

premium southern ocean deep sea whiptail fillets battered to order served over rustic fries with station slaw, tartare sauce & lemon

**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

**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**