

Set Menu 4 - Per Person / 2 Course \$40 / 3 Course \$50 / Min 12 - Max 30 People

STARTER

Seafood Chowder

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

Salt & Pepper Squid

coated with our secret seasoning & served with aioli

Vegetarian Spring Rolls

served with a thai chilli dipping sauce

Sautéed Chilli Prawns

prawn cutlets with thai chilli sauce

Sticky Wings

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

Station Pork Ribs

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

MAIN MEALS

Vegetarian Pasta

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

Dijon Chicken

panko crumbed chicken breast on a medley of vegetables topped with a dijon parmesan sauce

Softly Braised Pork Belly

braised pork belly coated with a sticky glaze, served over crushed garlic baby potatoes & slaw

Crumbed Scallops

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

Roasted BBQ Duck (gf)

boned duck half over roasted baby potatoes with sautéed vegetables & a red wine plum glaze

Fish of the Day (gfo)

served over mash, topped with a sautéed julienne vegetables infused beurre blanc sauce

Scotch Fillet (gf)

cooked medium rare to medium, served with station slaw & rustic fries

DESSERT

Pavlova

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

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