

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

Mexican Chicken Empanadas

served with a salsa dipping sauce

Pork n Prawn Wontons

minced pork & prawn with chilli & coriander flavours 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

Gourmet Chicken Diane

chargrilled chicken breast served over a medley of baby potatoes with seasonal vegetables & our famous diane sauce

Lamb Shank

slowly braised in red wine, with a rosemary thyme mint jus, mashed potato, seasonal vegetables & kumara crisps

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