

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

Pork n Prawn Wontons

minced pork & prawn with chilli & coriander flavours with a plum dipping 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

Chicken Parmigiana

crumbed chicken breast, grilled bacon, italian tomato sauce, cheese & basil pesto, caesar salad

Soffly Braised Pork Belly

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

Fisherman's Haul

battered fish, crumbed scallops, crispy prawns, salt n pepper squid & crumbed mussels over rustic fries with tartare sauce & lemon

Station Ribs

Stack of bbq pork ribs in our own special rib sauce served with rustic fries & slaw

Fish of the Day (gfo)

pan seared cath of the day, over a medley of herbed vegetables with a spinach beurre blanc

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