

**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

**Shrimp Cocktail**

with everyone's favourite seafood sauce

**Coconut Crumbed Prawns**

coconut coated prawns, served with coriander & lime dressing

**6 Pack Chicken Wings**

southern fried chicken wings

**Station Pork Ribs**

oven baked bbq pork ribs in our own special station rib 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

**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

**Lamb Shank**

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

**Station Ribs**

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

**Fish of the Day (gfo)**

pan seared catch 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 & 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**

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**