

SET MENU – GROUPS OF 8 & ABOVE



Mezze & Main	\$39 pp
Main & Dessert	\$45 pp
Entrée & Main	\$49 pp
Entrée, Main & Dessert	\$59 pp
Add on Mezze Platters to any above set menu	\$ 8 pp
Add on Antipasto Platters to any above set menu	\$12 pp
Add on Seafood Platters to any above set menu	\$16 pp

Mezze

Sharing boards, a selection of house marinated delicacies, dips, bread, condiments & marinates

Entrée

Crumbed calamari served with homemade tartare sauce, rocket, capers & red onion

Wild mushroom arancini with truffle aioli & sticky reduction

Meatballs in a rich sugo with housemade grissini

Hervey Bay scallops in the half shell with cauliflower puree & macadamia dukkah crumble

Mains

Eye fillet steak *grass fed, black angus* served medium with garlic mash potato, snow peas & red wine jus

Lamb shanks braised in a rosemary tomato sugo with creamy garlic mash potato

Harissa spiced chicken with crushed potatoes, aioli, beetroot, carrot, pomegranate & parsley salad

Homemade gnocchi with capsicum, eggplant, zucchini in a romesco sauce

Atlantic salmon fillet with seasonal vegies, cauliflower puree & saffron aioli

Desserts

Hot chocolate cake topped with belgium chocolate sauce & vanilla bean ice cream

Sticky date pudding with warm butterscotch sauce & vanilla bean ice cream

Lemon tart with freshly whipped cream & citrus sauce

White chocolate brulee served with a mixed berry compote

Cookies n cream vanilla bean ice cream rolled in crumbled pieces of choc chip cookies, homemade honeycomb & hot chocolate sauce

KIDS MENU

Kids Meal <i>2 course</i>	Main – choice of fish, crumbed chicken or crumbed calamari all served with chips	
	Dessert – vanilla ice cream served with or without chocolate topping	\$15 pp
Kids Meal <i>3 course</i>	With an entrée of spaghetti meatballs	\$25 pp

*Menu options subject to change seasonally