SET MENU – GROUPS OF 10 & 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 'Mediterranean antipasto' platters to any above set menu	$12 pp
Add on 'Seafood antipasto' platters to any above set menu	$16 pp

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

Mediterranean antipasto
Chef selection of housemade delicacies, charcuterie & croquettes

Seafood antipasto
Chef selection of cold & hot seafood items

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
Lemon tart, macerated strawberries, rosemary, mascarpone and fior di latte ice cream

Yoghurt panna cotta, raspberries, strawberry gel, biscuit & citrus sauce

White chocolate brulee, milk cream & a tuille garden

Sticky date pudding warm butterscotch sauce & vanilla bean ice cream rolled in popcorn praline

Chocolate honey pot, layers of cocoa crumble, honey cream & honeycomb ice cream

Kids Menu

Kids Meal *2 course*	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 *3 course*	With an entrée of spaghetti meatballs	$25 pp

*Menu options subject to change seasonally