

Set Menu 3 \$58 Per Person

Entree - include bread rolls

Smoked salmon salad with oysters natural & salmon caviar

and

Garlic prawn - In a light garlic/shallot/mushroom/cream sauce on rice

Main course - includes garden salad

Grilled Snapper Fillet - with steamed vegetable noodles and lemon/butter sauce

and

Eye fillet steak- On mash, with truffle oil, spinach and cabernet sauvignon jus

Dessert- includes tea or coffee

Lemon tart - With berry compote and king island cream

and

Mint pannacotta- With strawberries and chocolate liqueur sauce

Conditions for large party groups

- Final numbers (min. 24 hours prior) will be charged for the function
- Function available for up to 4.5 hours (additional charge \$2.00 per person, per 1/2 hour, over allocated time)
- For exclusive bookings of the restaurant (inside minimum \$2500.00 / outside min. \$1500.00/ for both \$4000) (50% paid 7 days prior to function) * child's menu \$15 (fish, calamari or chicken & chips)
- Deposit 10% required 3 weeks before function
- Sunday surcharge \$5 per person

Buffet style menu- \$50 Per Person

For smaller group of 8 or more (just select your main meals / all food to be served in the middle of the table to be shared by all)

To start (set entree)

- Smoked salmon spoons - Oysters natural - Plain Bread
- Greek Salad - Grilled Haloumi Cheese - Greek dips (taramosalata / skordalia) & crisp breads

For Main Course - Choose 5 of the following courses

- Grilled barramundi fillet - On baby vegetables with lemon butter sauce
- Baby calamari - Lightly fried with a touch of chilli and coriander
- Eye fillet steak - On mash, with wilted spinach & cabernet sauvignon jus
- Spinach pie - With ricotta & fetta cheese filling
- Garlic Prawns - In a light garlic/mushroom/shallot cream sauce on a bed of rice
- Linguini Marinara - Prawns, Calamari, Fish, napolitane sauce & a touch of cream
- Fried whiting fillets - Served with fries and aioli
- Tea or coffee - Served with chocolate