

PACKAGES: FOOD ONLY

12 + PEOPLE

Seating: Maximum table sizes 12 people

Larger groups will be placed at tables of 12 or less and seated in the same vicinity

Tables will be served individually

2 COURSES \$40

(available Wed – Friday)

Entrée Choices

King Prawns with garlic, parsley spaghetti and confit of tomatoes

Goats Cheese and Mustard Tart with leeks, green olive puree

Terrine of Smoked Salmon served w orange & squid salad (g)

Main Choices

Chicken panfried breast corn puree, cavolo nero (g)

Beer battered Fish and Chips with salad

Roasted Berkshire Pork Belly poached caramelised pear & goats curd w cider sauce (g)

3 COURSES \$60

(available Wed – Sunday)

Entrée Choices

King Prawns with garlic, parsley spaghetti and confit of tomatoes

Goats Cheese and Mustard Tart with leeks, green olive puree

Patonga Creek Oysters with lemon

Scallops seared with seaweed salad, caramelised onion puff, parsnip puree

Main Choices

Chicken panfried breast corn puree, cavolo nero

Salmon with tomato and cardamon sauce, yoghurt, salmon roe

Beef Fillet, red wine & chive butter, caramelised eschallots & wilted spinach (g)

Roasted Berkshire Pork Belly poached caramelised pear & goats curd w cider sauce (g)

Dessert Choices

From our dessert menu