

3 COURSE SET MENU

S79PP

INCLUDES A DRINK FROM THE BELOW DRINKS MENU

SHARFD FNTRFF

MUSHROOM ARANCINI BALLS (V)

Our signature hand rolled arancini balls stuffed with mushrooms, truffle oil & mozzarella. Home made since

BUFFALO WINGS (G)

Local chicken wings sautéed in a traditional buffalo sauce served with a house made blue cheese sauce and celery sticks on the side

FRIED CAULIFLOWER WITH STICKY SAUCE (V)

Crumbed fried cauliflower with our home made spicy sticky sauce. FOR VEGAN OPTION (V+) remove sticky sauce.

(V) VEGETARIAN (V+) VEGAN (G) GLUTEN FREE (N) CONTAINS NUTS

MAIN SELECTIONE PER PERSON

SURF 'N' TURF (N) (G)

200G Australian grass-fed MSA certified eye fillet of prime beef, pan-seared and roasted, cooked medium-rare, topped with prawns and chorizo. Served with sautéed almond green beans and a Bernaise sauce.

350G Australian grass-fed MSA certified scotch fillet, sautéed almonds & green beans. Select from peppercorn sauce (g), mushroom sauce (g),

Bernaise sauce or red wine jus (g)

250G Australian grass-fed MSA certified eye fillet of prime beef served with sweet potato fries and salad.

Select from peppercorn sauce (g), mushroom sauce (g),

Bernaise sauce or red wine jus (g)

Condiments Horseradish | Hot English mustard | Dijon mustard | Wholegrain mustard

FULL RACK OF USA PORK RIBS (G)

Our signature pork ribs marinated with our secret spice rub and slow roasted. Finished off with our house made smoky Kansas City Jack Daniel's BBQ sauce and served with jalapeño pepper coleslaw.

TASMANIAN PAN SEARED SALMON

Crispy skin pan-seared salmon on a bed of freekeh and vegetable salad with citrus crème fraîche dressing.

BEER BATTERED FISHERMAN'S BASKET

Beer battered southern blue whiting accompanied by crispy prawns, our signature cinnamon calamari and salt + pepper squid. Served with tartare sauce.

TRIO OF SLIDERS

Fried chicken | Mushroom | American cheeseburger

FREEKEH AND VEGETABLE SALAD WITH HALLOUMI (V)(N)

A bed of freekeh mixed with roasted pumpkin, zucchini, red onion, toasted pepitas, almonds, currants, honey mustard dressing, natural yoghurt and pico verde. FOR VEGAN OPTION (V+) remove halloumi and natural yoghurt.

SHARED SIDES TRUFFLE FRIES AND MIXED LEAF SALAD

DESSERT SELECTIONE PER PERSON

HOME MADE ICE CREAM AND SORBET (V)(G)

NEW YORK STYLE CHEESECAKE (V)

DRINKS PACKAGE MENU

COCKTAILS

CLASSIC MARTINI

LYCHEE MARTINI

ESPRESSO MARTINI PORNSTAR MARTINI

APEROL SPRITZ

GRANNY'S BLACKBERRY PRESS

CALIFORNIA LEMONADE (MOCKTAIL)

BEER & CIDER

BALTER XPA

GOAT LAGER

PERONI

FOLLIES GIRL LAGER

LITTLE APPLE CIDER - BOTTLE

SOFT DRINKS & JUICES

WINE

LOUIS PERDRIER BRUT SPARKLING

LINDEMAN'S HENRY'S SONS

- SEMILLON SAUVIGNON BLANC
- SHIRAZ CABERNET

T'GALLANT PROSECO

JULIET MOSCATO

FICKLE MISTRESS PINOT NOIR

DEVIL'S LAIR "DANCE WITH THE **DEVIL" CABERNET SAUVIGNON**

SPIRITS

GREY GOOSE VODKA

BOMBAY SAPPHIRE GIN

CHIVAS SCOTCH WHISKY

BUFFALO TRACE BURBONE

HAVANA CLUB 3 AMOS

HAVANA CLUB ESPECIAL

15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS