

3 COURSE SET MENU

- MIN 2 PEOPLE -

THE RITZ

\$79PP

SET MENU INCLUDES A DRINK

SHARED ENTRÉE

MUSHROOM ARANCINI BALLS (V)

Our signature hand rolled arancini balls stuffed with mushrooms, truffle oil & mozzarella. Home made since 2012.

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.

MAIN SELECT ONE 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 SCOTCH FILLET (G)

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 EYE FILLET

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 (N)(V)

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 SELECT ONE PER PERSON

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

NEW YORK STYLE CHEESECAKE (V)

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

BEE'S KNEES \$59PP

SET MENU INCLUDES A DRINK

SHARED PLATTER

ARANCINI BALLS STUFFED WITH NAPOLI AND MOZZARELLA (V)

CINNAMON CALAMARI (G) | VEG SPRING ROLLS (V+)

MAIN SELECT ONE PER PERSON

300G PORTERHOUSE STEAK

Certified MSA grass fed, 300g Porterhouse cooked medium-well. Served with our secret seasoned fries. Select from peppercorn sauce (g), mushroom sauce (g), Bernaise sauce or red wine jus (g)

HALF 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.

300G CHAR-GRILLED PORK SCOTCH

300G Pork scotch fillet char-grilled served with sweet potato fries, sweet apple and mushroom sauce.

CLASSIC PARMA AND FRIES (G)

A free range, hormone free chicken breast fillet, breaded with cornflakes, topped with a home made Napoli sauce and mozzarella. Served with our signature secret seasoned fries and salad.

TRIO OF SLIDERS

Fried chicken | Mushroom | American cheeseburger
Served with our signature secret seasoned fries.

BARRAMUNDI (G)

Australian pan-fried barramundi fillet. Served with our secret seasoned fries, salad and tartare sauce.

PUMPKIN AND LENTIL BURGER (V)

A home made roasted pumpkin and lentil patty with vegan Red Leicester cheese, mushrooms, lettuce, tomato and fried onion straws on a toasted beetroot brioche bun. Served with our signature secret seasoned fries.
FOR VEGAN OPTION (V+) Swap bun for a vegan friendly, gluten free, dairy free bun.

FREEKEH & 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.

ALTERNATING DESSERT

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

MILK CHOCOLATE GANACHE (V)

SET MENUS INCLUDE 1 DRINK PER PERSON

SELECTED COCKTAILS

SELECTED BEERS, WINES & SPIRITS

SOFT DRINKS & JUICES

15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS