

Medium SET MENU

On Arrival
GARLIC & HERB BREAD

57⁹⁵
Per Person

Entree
SHARE PLATE

Lemon pepper calamari, pumpkin bruschetta, pork belly with apple cider glaze
and chicken ribs finished in hot sauce

Main

Including one large garden salad or pumpkin salad to share between four

400G ANGUS RUMP

Basted and cooked to your liking then served with coleslaw and your choice of
garlic potatoes, creamy mash or seasoned fries and sauce.
Pepper, garlic, mushroom, hot sauce

MUSTARD GLAZED PORK CUTLET

Flame grilled and served on a bed of sweet potato mash and mixed greens

SEAFOOD MEDLEY (GFA)

Succulent mix of fish, garlic prawns, lemon pepper calamari with tartare, lemon
and seasoned fries

CANNELONI

Spinach and ricotta baked in a rich tomato sauce

Dessert

WAFFLE

Decadent Belgian waffles served with chocolate sauce, whipped cream, ice
cream and topped with fresh strawberries

SORBET (GF)

A selection of raspberry, lemon and mango sorbets from premium sourced fruit
served with fresh strawberries and mint



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