



\$50 per person
Entrée and Main or Main and Desert

Entrees

Tempura Thin Battered Prawns
Served with salad and balsamic dressing

Grilled Lamb

Char grilled lamb fillets tossed in roast pumpkin, almonds, salad greens, cherry tomatoes and goat feta cheese

Turkish Borek (pastry)

Fillo pastry scrolls with feta and spinach filling served with cherry tomatoes and drizzle of minted yogurt

Mains

Mixed Seafood Plate

Crumbed Gar fish, calamari and prawns, served with chips, Greek salad and tartare sauce

King George Whiting

Crumbed and served with chips, Greek salad and dill mayonnaise

Chicken Marsala

Chicken breast fillets, mushrooms cooked in creamy marsala wine sauce and served with Turkish rice and garnish salad greens

Eye Fillet 200g

MSA Grass Fed Eye Fillet Char Grilled to medium served with roast potatoes, grilled halloumi and zucchini twist, broccolini, red wine jus

Desserts

Orange Cake, with ice-cream and berry coulis GF
Sticky Date Pudding, with butterscotch sauce and ice-cream
Baklava , with ice-cream and berry coulis

\$10 deposit per person is required by 5/5/19



**Mothers Day
Childrens Menu - \$25**

Calamari and chips
with garnish salad tomato sauce

Tempura battered Chicken Nuggets and chips
with garnish salad and tomato sauce

Fish and Chips
with garnish salad and tomato sauce

Meat Balls and Chips
with garnish salad and tomato sauce

Dessert

Nut sundae, served with Caramel, Chocolate
or Strawberry Topping