



\$55.00 per/person \$10.00 deposit per person by 11/5/18
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, Spanish onions and goat feta cheese

Pumpkin and Feta Cheese Arancini

Served on salad greens with basil oil dressing

Mains

Mixed Seafood Plate

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

King George Whiting

Crumbed and served with chips, dill mayonnaise and salad

Chicken Marsala

Chicken breast fillets, mushrooms cooked in creamy marsala wine sauce and served with roasted seasonal vegetables

Eye Fillet 200g

MSA Grass Fed Eye Fillet Char Grilled to medium served with dauphinoise potatoes
Grilled tomato, mushroom and 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



Mothers Day

Kids Menu \$ 20 per/person

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