



Happy Valentine's Day



ENTRÉE AND MAIN OR MAIN AND DESERT \$54 PER PERSON

ENTRÉE OPTIONS

Tempura Thin Battered Prawn, Scallops and Natural Oyster

Served with salad greens and a balsamic dressing.

Arancini GF

Rice balls with roasted pumpkin and goat feta cheese, corn flake crumbed

Served with pumpkin puree and salad greens. Ask for vegan option

Grilled Lamb Salad

Char grilled lamb fillets toasted in roast pumpkin, almonds, salad greens, cherry tomatoes and goat feta cheese with balsamic dressing

MAINS OPTIONS(ASK FOR VEGAN OPTION)

Premium Grain Fed 200g Eye fillet

Tender fillet char grilled to medium served with roast potatoes, capsicum/tomato puree, broccolini and red wine sauce.

Mediterranean Chicken with prawns GF

Char grilled Chicken breast fillets, cooked in creamy tomato and capsicum sauce topped with pan fried prawns. Served with roast potatoes and garnish salad.

Mixed Seafood Plate

Combination of freshly crumbed King George Whiting Fillet, Calamari and Prawns served with Greek salad, steak chips and tartare sauce.

King George Whiting

Freshly crumbed fillets served with Greek salad,
Steak chips and tartare sauce.

DESSERT OPTIONS

Lemon and Lime Cheese Cake GF served with ice cream berry coulis

Chocolate Indulgence cake served with ice cream berry coulis

Orange Cake GF served with ice cream and berry coulis

OR

SEAFOOD PLATER FOR TWO \$ 100

Six natural oysters, pan fried garlic prawn and scallops, salt and pepper squid, crumbed King George whiting, Gar fish served with chips, salad and tartare sauce

\$10 per person deposit is required by 12/2/21