**Sit Down Menu $55**

**Seated Lunch /Dinner 2 Course Menu $55p.p / 3 Course Menu $65**

**Please choose 2 selection for the following for an alternated service**

**Entrée**

Mazze plate $

Grilled haloumi, chorizo, capsicum, marinated olives, & pita bread

Asian Tapas plate

Duck spring rolls w/hoisin sauce, beef satay skewer, Salt & pepper baby calamari served w/ sweet chilli mayonnaise

King prawn & avocado salad (G/F)

w/ rocket, feta, pearl cous cous, fennel & balsamic sauce

Roasted pumpkin, beetroot salad (V and G/F)

w/ brie, Spanish onion, tomato & caramelized walnuts

Herb Roasted beef Carpaccio (G/F)

w/ rocket, shaved parmesan, marinated olives and lemon olive oil

Octopus Tagliatelle

Braised octopus, borlotti beans, white wine and tomatoes

Basked Eggplant (V and G/F)

w/ mozzarella cheese, balsamic tomatoes, rocket and ricotta cheese

Gravlax salmon with horseradish cream and crostini

**Mains**

Chicken supreme (G/F)

w/ prosciutto ham, served w/ roasted potatoes, wilted spinach and red capsicum sauce

Blackened beef tenderloin fillet steak (220gm) (G/F)

w/ buttered bacon mash potato, seasonal green & jus

Scotch fillet (300gm) (G/F)

grain fed served w/ buttered potato puree, seasonal green and jus

Barramundi fillet

w/warm Asian noodle salad & toasted sesame seed dressing

Pork fillet (200gm) (G/F)

Roasted stuffed with dried fruit served w/ bacon mash potato, seasonal vegetables and rich port wine jus

Roasted spring chicken

w/ rosemary, garlic, potatoes, chorizo, onion & jus

Poached Salmon fillet

w/potatoes, baby vegetables and mixed berries sauce

Gratinated forest mushrooms

w/rocket, caramelized onion and aged balsamic vinegar

**Sweet treats**

Tiramisu w/ exotic fruit cocktail

Vanilla panna cotta w/ berry compote

Seasonal fruit meringue tart

Sticky date pudding w/ butterscotch sauce & ice cream

Crème burûlée w/ mixed berry compote (G/F)

Chocolate indulgence w/ vanilla ice cream

Chocolate crepe w/ salty caramel sauce and rocky road ice cream

Cheese plate-brie, blue vein and tasty cheddar, cracker & fruit