

Dinner -

PER GUEST \$60.00 (incl. GST)

Entrée's

CREAMY SEAFOOD CHOWDER with local clams & bread

WESTCOAST WHITEBAIT FRITTER with wasabi mayonnaise

SICILIAN ARANCINI with romesco sauce

Main Courses

FILLET OF BEEF served with a creamy mushroom sauce

FRESH BLUE COD (if available) cooked in white wine cream sauce & served with local clams
Or Crumbed and served with dill & caper mayonnaise
Or Battered and crisp fried

LAMB RUMP dusted in pistachio nuts, seared and served with a blackberry jus

MUSHROOM RISOTTO served with parmesan cheese

Sides -

MASHED POTATO with truffle oil

TWICE COOKED CHIPS served with home-made tomato sauce & aioli

GREEN SALAD with balsamic dressing

SEASONAL VEGETABLES

Desserts

HONEY INFUSED PANNA COTTA served with vanilla infused cream

CAMELSIED RHUBARB & GINGER CRUMBLE

WALNUT TART served with vanilla bean ice cream