



Set menu

Min 10 people for set

Appetiser

Bread and Dips to share

Entree: An option of:

Seafood Chowder served with warm bread rolls

Grilled mixed Mussel Platter (8 mussels)

Liege Salad —bacon, baby potatoes, cos lettuce & green bean in sweet mustard dressing

Grilled Feta and Herb Portobello Mushroom stack with green salad

Main: An option of:

Pork Belly confit with crackling served on kumara mash, garlic mushroom, red wine jus and watercress.

Scotch Fillet with mushroom sauce served with frites and green salad

Mushroom and Basil Ravioli in Napoli Sauce topped with basil pesto and parmesan

Cajun Chicken Breast oven roasted with spicy marinara sauce, sour cream served with

Belgian Stoemp and roast vegetables

Or Pan-seared Salmon Fillet served with hollandaise sauce, grilled asparagus and minted new potato

Dessert: An option of:

Mini Pavlova with whipped cream, kiwi fruit, berry coulis and ice cream

Chocolate Mud cake with Belgian chocolate sauce and ice cream

Berry Cheese cake with whipped cream and ice cream

Price:

Appetiser, Entree Mains \$50

Appetiser, Mains, Dessert \$50

Entree, Main, Dessert \$60

Appetiser, Entree, Main, Dessert \$65