



# SET PRICED LUNCH MENU

For groups of 20+ to be enjoyed in our Restaurant or Conference Room.

**MAIN ONLY** 25

**SHARED ENTRÉE & MAIN** 32

**MAIN & DESSERT** 30

**SHARED ENTRÉE, MAIN & DESSERT** 38

## SHARED ENTRÉE (ON ARRIVAL)

**GARLIC BREAD FOR TWO** (between 4)

Stone baked crusty bread grilled with melted cheese

**ARANCINI RISOTTO BALLS** (between 4)

Sundried tomato, basil, pumpkin, whipped feta

**SALT & PEPPER CALAMARI** (between 4)

with lime aioli

## MAINS (CHOOSE 2 OR 3 TO BE SERVED ALTERNATIVELY OR PRE ORDER)

**CHICKEN BREAST SCHNITZEL**

Rich gravy, house salad, steakhouse fries

**PUMPKIN HALOUMI CHICKEN SALAD ( GF)**

Chermoula grilled chicken breast, sweet roasted pumpkin, roasted beetroot, fire grilled capsicum, panfried haloumi, dukkah sprinkle, balsamic reduction

**TRADITIONAL FISH & CHIPS**

Local fresh fish with a crisp batter, house salad, fries, lemon, tartare

**BLACK ANGUS RUMP 250G**

House salad, chips  
Creamy Pepper, Diane, Gravy

**SALT & PEPPER CALAMARI**

Cherry tomato, rocket, balsamic Spanish onion, feta salad, fries

**CHICKPEA COCONUT CURRY (VEGAN)**

House ground spices, potatoes, spinach, garlic brushed grilled bread, organic red quinoa

**CAESAR SALAD**

Bacon, parmesan cheese, cos lettuce, creamy house dressing, crisp croutons

## DESSERT

Alternate serve of two of our house made desserts (chef's choice).

Or you may like to order one of our Celebration Cakes.

## EXTRAS AND ADD ONS

Starched Linen Tablecloths \$2 ph

Starched Linen Napkins \$1 each

Our Celebration Cake served from the kitchen individually with fruit and cream \$2 ph

or Self Serve (no charge)

Cakeage (your own home made cake only) \$1ph

Any entrées from our menu may be added to your order.

You are welcome to decorate your table with balloons but please no small glittery decorations.

ONE BILL ONLY PLEASE

FINAL NUMBERS 24 HOURS BEFORE EVENT

