



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

GRILLED BARRAMUNDI (GF)

Crispy skinned fillet in lemon butter with house salad, sea salted potatoes, tartare

PULLED BEEF BURGER

Succulent slow cooked beef, smoky BBQ sauce, onion rings, slaw, aioli + chips

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

VEGAN LEBANESE TOASTED WRAP

Roasted pumpkin, balsamic pickled onion, dukkha, fresh basil leaves, sautéed mushrooms, baby spinach, tomato relish, toasted + chips

SALT & PEPPER CALAMARI

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

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