



# SET PRICED LUNCH MENU

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

**MAIN ONLY** 25

**MAIN & DESSERT** 30

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

### **SEAFOOD CHOWDER**

Creamy style served with toasted sourdough toast

### **ARANCINI RISOTTO BALLS**

Sundried tomato, basil, pumpkin, whipped feta

### **THAI BEEF**

Asian slaw, beansprouts, cashews, crispy noodles, lime sweet chilli dressing

### **CHICKEN BREAST SCHNITZEL**

Rich gravy, house salad, steakhouse fries

### **TRADITIONAL FISH & CHIPS**

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

### **SALT & PEPPER CALAMARI**

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

### **CAESAR SALAD**

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

### **PUMPKIN HALOUMI CHICKEN SALAD** OPTION

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

### **BLACK ANGUS RUMP 250G**

House salad, chips  
*Creamy Pepper, Gravy*

### **CHICKPEA COCONUT CURRY (VEGAN)**

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

## **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 \$2 *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) \$1 *ph*

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

 Gluten free

 Vegetarian

 Vegetarian option