



RESTAURANT-BAR

Set Menu # 1

All You Can Eat Pizza

\$24 .50 per person

A selection of breads, c hunky strip
Fries Chef's selection of delicious
Wood-fired Killer Pizza

Meathead - bacon, ham, smoked chicken, pepperoni,
BBQ sauce, aioli

Tuscan - smoked salami, black olives, sun-dried
tomato, capers

Spanish Prawn - garlic prawns, chorizo, green
capsicum , caramelised red onion

Hula Hawaiian Pacific - smoked ham, char-grilled
fresh pineapple, tomato , caramelised onion

Chicken , Prawn & Mushrooms - cajun chicken ,
prawns , mushrooms & thyme

Manhattan Meatball - chunky chopped meatballs,
fennel sausage & green capsicum

Great White (A New York Classic) - garlic cream
sauce , ricotta , parmesan , olive oil

Marinara Classic —what more can we say—it's
a seafood pizza with all sorts of good food
from the sea !

Dessert Pizza —white chocolate, macadamia
& raspberry

Set Menu # 2 \$39.50

Shared Bites

Daily Bake - toasted garlic sourdough, grilled ciabatta bread with olive oil & balsamic vinegar

The Main Course

Flamed Garlic & White Wine Prawns

with kumara rosti, fried broccoli & cheese and salad

Fee Farmed Pork Cutlet

served with polenta chips, pickled red cabbage, green vegetables & grain mustard sauce

Chargrilled Chicken Breast

cheesy mash, seasonal greens, pea puree and roast red pepper coulis

Add Desserts \$11.50

Set Menu # 3 \$58.00

Shared Bites

Daily Bake - toasted garlic sourdough, grilled ciabatta bread with olive oil & balsamic vinegar

Entrée

Steaming Hot Seafood Chowder

It's creamy but chunky

Warm Balsamic NZ Lamb Salad

with green bean, baby rocket, roast pumpkin, red onion & feta cheese

Salt & Pepper Calamari

rocket salad and garlic aioli

The Main Course

Flamed Garlic & White Wine Prawns

with kumara rosti, fried broccoli & cheese and salad

Fee Farmed Pork Cutlet

served with polenta chips, pickled red cabbage, green vegetables & grain mustard sauce

Chargrilled Chicken Breast

cheesemash, seasonal greens, pea puree and roast red pepper coulis

Add desserts \$11.50

Set Menu # 4 \$69.50

Shared Bites

Daily Bake - toasted garlic sourdough, grilled ciabatta bread with olive oil & balsamic vinegar

Entrée

Teriyaki Chicken Salad

broccoli, edamame beans, watercress and shredded cabbage

Seared Scallops With Streaky Bacon

over smashed potato, pea puree and micro greens

Maple Glazed Pork Belly

with roasted apples, caramelised onion, cherry tomato, baby spinach and kp spice vinaigrette

The Main Course

Chilli & Coconut Curry Prawns

With jasmine rice , fresh garden salad , papadum & homemade tomato chutney

Angus Eye Fillet

Served medium-rare over duck-fat spuds, roasted beetroot, seasonal greens & a grain mustard sauce

Slow Cooked Duck Legs

aside mash , seasonal greens, roasted apple and cranberry sauce

Dessert

Chocolate Marquise

rich chocolate mousse on a mud cake base finished with ganache, chocolate flakes, mixed berries and whipped cream

Flourless Orange and Almond Cake

with blueberry marmalade, citrus pudding and a candied almond crumb

Homemade Peach and Passion fruit Cheesecake

on a crushed biscuit base with raspberry coulis and whipped cream