

Entrées to share

PANKO CHICKEN

Panko crumbed chicken bites served with jalapeño mayo

BEETROOT ARANCINI

House-made beetroot arancini with charcoal mayo & hazelnut Dukkah v

CALAMARI

Lightly fried Australian calamari dusted in semolina served with Nouc Cham & Asian slaw

Main Course

Please choose 1 item from the selection below

MACKEREL

Grilled Mackerel fillet served with tomato, chili, olives & capers, Thousand layer chips & chorizo crumb

WAGYU BRISKET

Smoked Wagyu brisket, corn bread, Adobo sauce & sweetcorn salsa

VEAL SCHNITZEL

Parmesan & panko crumbed Veal, sauce Diane, Thousand layer chips and a jalapeño Asian slaw

VEGETARIAN PORTOBELLO & PORCINI RAVIOLI

Pumpkin puree, sauteed mushrooms, Meridith Dairy goats fetta, pistachio, fried kale v

STUFFED CHICKEN BREAST

Free ranged chicken breast stuffed with semi dried tomato, brie & thyme, wrapped in prosciutto and roasted. Served on set polenta with sauteed mushrooms & chicken jus

PORTERHOUSE - 300G French fries and red wine jus

Dessert

Please choose 1 item from the selection below

STICKY DATE & WALNUT PUDDING

Butterscotch sauce and orange marmalade ice cream

COFFEE SEMIFREDDO

Chocolate mousse, raspberry orange gel and smoked almond brittle

WARM CHOCOLATE BROWNIE

Baileys Irish Cream whippy, macadamia crumb and brown sugar ice cream

Drinks

WINE

Sparkling, Moscato, Rose, Sauvignon Blanc, Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, Shiraz

BEER

Byron Bay Lager bottle, Great Northern 'Super Crisp' bottle, Cascade Light bottle

SOFT DRINK

Coke, Coke No Sugar, Lift, Raspberry, Lemonade, Lemon Lime Bitters